

CRAB CAKES

RESPONSIBLY
SOURCED
SEAFOOD



Crab Cakes 12 oz. Retail Bag

Item#	29488
UPC	0-75730-08400-2
GTIN	1 00 75730 09 056 7
Net wt.	12 oz.
ID	7.25 x 9.5 x 3
CD	16 x 8.25 x 8.25
Ti x Hi	12 x 5

*Restaurant Inspired.
Taste Buds Approved*

KITCHENS^{SFD}
Our kitchen, your table.

A perfect mix of crab meat, spices and seasoned breadcrumbs, Kitchens Seafood crab cakes are a perfect addition to any meal.

Bursting with real crab meat and all the fixings, you'll be reaching for more before you know it.

INGREDIENTS:

Crab Meat, Imitation Crab Meat (Pollock and/or Whiting, water, wheat starch, potato starch, sugar, contains 2% or less of the following: snow crabmeat, tapioca starch, sorbitol, egg whites, salt, artificial crab flavors, potassium chloride, carrageenan, sodium tripolyphosphate, tetrasodium pyrophosphate, titanium dioxide (color)), Celery, Bleached Wheat Flour, Cream Cheese (pasteurized milk and cream, cheese culture, salt, guar gum, carob bean gum, xanthan gum), Cooked Pollock, Onions, Red and Green Bell Peppers, Water, Wheat Flour, Yellow Corn Flour, Modified Food Starch (corn), Soybean Oil, Dried Milk, Distilled Vinegar, Molasses, Salt, Corn Syrup, Mustard Seed, Sugar, Dextrose, Leavening (sodium aluminum phosphate, sodium bicarbonate), Garlic Powder, Hydrolyzed Soy and Corn Proteins, Guar Gum, Disodium Inosinate, Disodium Guanylate, Dehydrated Vegetables (garlic, onion, parsley), Yeast, Sherry Wine Powder (sherry wine solids, maltodextrin, citric acid, spices, natural flavorings), Peppers, Vinegar, Anchovies, Garlic, Cloves, Tamarind Extract, Chili Pepper Extract, Natural Flavor, Turmeric, Paprika (color), Tricalcium Phosphate (anticaking).

Contains: Crustacean Shellfish (Crab), Fish (Pollock, Whiting, Anchovy), Wheat, Egg, Milk, Soy

CONVENTIONAL OVEN:

Pre-Heat oven to 375°F. Place frozen crab cakes on a sheet pan in a single layer with with ½ inch distance between crab cakes. Bake for 24-28 minutes or until an internal temperature of 165°F is reached. For even browning, turn over halfway through.

AIR FRY:

Set fryer to 350°F. Place frozen crab cakes in a single layer. Set timer for 8-10 minutes or until an internal temperature of 165°F is reached.

KEEP FROZEN UNTIL READY TO USE