

CRISPY CRAB RANGOON BITES

RESPONSIBLY
SOURCED
SEAFOOD



Crispy Crab Rangoon Bites 11 oz. Retail Bag

Item#	29335
UPC	0-75730-29335-0
GTIN	100-75730-29335-7
Net wt.	11 oz.
ID	7.25 x 9.5 x 3
CD	16 x 8.25 x 8.25
Ti x Hi	12 x 5

Kitchens Seafood Crab Rangoon Bites are loaded with flavor and are sure to cure any craving.

Inspired by the traditional Crab Rangoon, we set out to give you a fusion of flavors and crabmeat to bring you our creation. If you love the traditional Crab Rangoon, you will love this product!

INGREDIENTS:

Cream Cheese (pasteurized milk and cream, cheese culture, salt, guar gum, carob bean gum, xanthan gum), Wheat Flour, 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, color added), Enriched Bleached Wheat Flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Salt, Water, Sesame Seeds, Sugar, Yeast, Modified Corn Starch, Soy Sauce Powder (soy sauce [fermented soybeans, wheat, salt], maltodextrin, salt), Eggs, Mayonnaise (soybean oil, egg yolks, distilled vinegar, contains less than 2% corn syrup, salt, spice, lemon juice concentrate, calcium disodium EDTA added to protect flavor), Sesame Oil, Leavening (sodium acid pyrophosphate, sodium bicarbonate), Soybean Oil, Garlic Powder, Natural Flavor, Spice, Maltodextrin, Onion, Granulated Garlic, Crystallized Lemon (citric acid, lemon oil, lemon juice, ascorbic acid).

Contains: Milk, Fish (Pollock and/or whiting), Wheat, Crustacean Shellfish (crab), Soy, Egg.

CONVENTIONAL OVEN:

Preheat oven to 400°F. Place frozen crab rangoons bites on a lined baking sheet in a single layer and bake for 12-17 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 rangoon bites in a single layer. Set timer for 6-7 minutes or until an internal temperature of 165°F is reached.

KEEP FROZEN UNTIL READY TO USE

*Restaurant Inspired.
Taste Buds Approved*

KITCHENS^{SFD}
Our kitchen, your table.