



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS

## Crab Cake

**A blend of Crabmeat, Breadcrumbs, and Lime-Spiced Herb Remoulade dusted with Panko**

### PRODUCT SPECIFICATIONS

Product ID 3004  
Case Count 100

## Ingredients

Crabmeat (snow and lump), Dressing (mayonnaise (soybean oil, whole eggs, vinegar, water, egg yolks, salt, dextrose, sugar, lemon juice, calcium disodium EDTA (used to protect quality, natural flavor), onion, celery, lime juice, mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice) hot sauce (aged cayenne red pepper, vinegar, water, salt and garlic powder), worcestershire sauce (distilled vinegar, molasses, corn syrup, water, salt, caramel color, sugars, spices, anchovy puree, natural flavor (contains soy), tamarind), salt, spices, fresh chive, fresh dill), Breadcrumbs (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), flour (enriched wheat flour, enzyme, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, salt, sugar, yeast), Eggs, Salt, Spices.



## Allergens

Contains: Wheat, Eggs, Shellfish, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

## Cooking and Handling Instructions

**PRODUCT MUST BE FULLY COOKED BEFORE SERVING**

From frozen, deep fry in preheated 375°F oil for 2-3 minutes or until golden brown. Place on paper-lined sheet pan and continue to bake in a preheated 375°F convection oven for 4-6 minutes or until internal temperature reaches 150°F. Let rest 10-15 minutes before serving. Discard all leftovers.

\*Cooking times may vary based on equipment characteristics