



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS

## Lump Crab Cake (2oz)

**Restaurant-Style Crab Cake made with 100% Lump Crabmeat**

### PRODUCT SPECIFICATIONS

Product ID 3005  
Case Count 100

## Ingredients

Lump Crabmeat, Breadcrumbs (flour (enriched wheat flour, enzyme, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, salt, sugar, yeast), Mayonnaise (soybean oil, whole eggs, vinegar, water, egg yolks, salt, dextrose, sugar, lemon juice, calcium disodium EDTA (used to protect quality, natural flavor), Contains 2% or Less of the Following: Egg, Mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), Parsley, Lemon Juice, Hot Sauce (aged cayenne red pepper, vinegar, water, salt and garlic powder), Salt, Spices, Worcestershire Sauce (distilled vinegar, molasses, corn syrup, water, salt, carmel color, sugars, spices, anchovy puree, natural flavor (contains soy) and tamarind).

## Allergens

Contains: Wheat, Eggs, Shellfish, Fish



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, place on a paper-lined sheet pan and bake in a preheated 350-375°F convection oven for 7-10 minutes or until internal temperature reaches 145°F. Let rest 10-15 minutes before serving. Discard all leftovers.

\*Cooking times may vary based on equipment characteristics