OCCASIONS
HORS D'OEUVRES
les amuse-bouches

Product Specification

Name: Mini Breaded Crab Fritter

Brand: Occasions

Item #: 2281

SCC: 106 85201 02281 4

UPC:



Date: September 1, 2021

Product Description: Louisianna style mini crab cake

Product Characteristics
- Colour: N/A
- Odour: Slight seafood
- Shape: Cake
- Texture: Moist filling with a crumb coating
- Taste: Crab Cake
- Size/Count: 28g

Product Packaging:
- Count/Case: 100
- Pack Size: 4 x 25pc
- Case Weight Net: 2.8kg
- Case Weight Gross: 3.16kg
- Case Dimensions: L36.2 x W33 x H6.4cm
- Ti/Hi: 9x21
- Case Cube:

Storage Condition: Freezer

Storage Temperature: -18°C/ 0°F

Date Code Format:

Shelf Life: 730 days

Nutrition Facts

Serving Size 1 crabcake (28g)
Servings Per Container 96

Amount Per Serving	
Calories 90	Calories from Fat 50
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 1g	6%
Cholesterol 20mg	7%
Sodium 75mg	3%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 3g	

Vitamin A 2% •	Vitamin C 2%
Calcium 2% •	Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Allergens: Barley, Crab, Egg, Milk, Mustard, Soy, Wheat.

Ingredients: Cooked crab (sodium phosphate), Breadcrumbs (enriched flour, water, glucose-fructose, yeast, salt, soybean oil, mono- and diglycerides, calcium propionate, calcium sulphate, diacetylated tartaric acid esters of mono and diglycerides, soya lecithin, citric acid, grain vinegar, wheat gluten, potassium iodate, soy flour), Onions, Green bell peppers, Butter, Pimentos (peppers, water, salt, citric acid), Mayonnaise (canola, corn and/or soybean oils, white vinegar, dried whole egg, water, glucose-fructose, dried yolk, salt, mustard bran, sodium benzoate, calcium disodium EDTA), Spices, Worcestershire sauce (water, salt, hydrolyzed soy protein, caramel, spices, sodium benzoate), Cajun spice (salt, spices dehydrated garlic, paprika extracts, soybean oil, calcium stearate), Breading [Japanese style breadcrumbs (enriched flour, sugar, salt, dried yeast, caramel, calcium propionate, soybean oil, turmeric extract), white breadcrumbs (enriched flour, water, glucose-fructose, yeast, salt, soybean oil, mono- and diglycerides, calcium propionate, calcium sulphate, diacetylated tartaric acid esters of mono- and diglycerides, soya lecithin, citric acid, grain vinegar, wheat gluten, potassium iodate, soy flour)].
Contains: Barley, Crab, Egg, Milk, Mustard, Soy, Wheat.
Ingrédients: Crabe cuit (phosphate de sodium), Chapelure (farine enrichie, eau, glucose-fructose, levure, sel, huile de soya, mono et diglycérides, propionate de calcium, sulfate de calcium, esters tartriques des mono et diglycérides diacetylés, lécithine de soya, acide citrique, vinaigre de grain, gluten de blé, iodure de potassium, farine de soya), Oignons, Poivrons verts, Beurre, Piments (piments, eau, sel, acide citrique), Mayonnaise (huiles de canola, de maïs et/ou de soya, vinaigre blanc, poudre de blanc d'œuf, glucose-fructose, poudre de jaune d'œuf, sel, son de moutarde, benzoate de sodium, EDTA de calcium disodique), Épices, Sauce Worcestershire (eau, sel, protéine de soya hydrolysée, caramel, épices, benzoate de sodium), Épices cajun (sel, épices, ail déshydraté, extraits de paprika, huile de soya, stéarate de calcium), Panure [chapelure style japonais (farine enrichie, sucre, sel, levure séchée, caramel, propionate de calcium, huile de soya, extrait de curcuma), chapelure blanche (farine enrichie, eau, glucose-fructose, levure, sel, huile de soya, mono- et diglycérides, propionate de calcium, sulfate de calcium, esters tartriques des mono et diglycérides diacétylés, lécithine de soya, acide citrique, vinaigre de grain, gluten de blé, oxidate de potassium, farine de soya) et/ou petit pain blanc (farine, beurre, œuf entier liquide, poudre de lait, sucre, levure, sel)].
Contient : Blé, Crabe, Lait, Moutarde, Orge, Œuf, Soya.

Cooking directions: Internal Temperature Should Be 140ºF / 60°C.
Pan sauté in 1/4" oil in pan, cook over medium heat turning once during cooking.
Bake in preheated convection oven at 375ºF / 190°C for 10-15 minutes. Cook on sheet pan coated with oil or cooking spray.
Mode de cuisson: La température interne doit atteindre 140 °F / 60 °C.
Sauter dans une poêle avec ¼ po d'huile à feu moyen, les tournant une fois lors de la cuisson.
Cuire dans un four à convection préchauffé à 375 ºF / 190 °C pendant 10 à 15 minutes. Cuire sur une plaque à pâtisserie recouverte d'huile ou vaporisée d'enduit à cuisson.