



Carnival Culinary Solutions Establishment # 20103

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Product Specification

Product Details

Item Number: 0895

Product Name: Orleans Crab Cake 3.5oz

Description: Traditionally prepared all white meat, non-breaded crab cakes.

Orleans Crab Cake

3.5 oz. Non-Breaded

CRABMEAT(PORTUNUS PELAGICUS), SODIUM ACID PYROPHOSPHATE (ADDED TO PROMOTE COLOR RETENTION), MAYONNAISE (SOYBEAN OIL, OIL, WATER, CORN SYRUP, EGG YOLK, VINEGAR, SALT, SPICE, CALCIUM DISODIUM EDTA), BREADCRUMBS (BLEACHED WHEAT FLOUR, DEXTROSE, YEAST,SALT), WHOLE EGGS (CITRIC ACID TO PRESERVE COLOR), CREOLE MUSTARD (VINEGAR, WATER, BROWN MUSTARD SEED, SALT, XANTHAN GUM), GREEN ONION, WORCESTERSHIRE SAUCE (VINEGAR, MOLASSES, HIGH FRUCTOSE CORN SYRUP, ANCHOVIES, WATER, ONIONS, SALT, GARLIC, TAMARIND CONCENTRATE, CLOVES, NATURAL FLAVORINGS AND CHILI PEPPER EXTRACT), LEMON JUICE (SODIUM BENZOATE, SODIUM METABISULFITE AND SODIUM SULFITE (PRESERVATIVES) LEMON OIL), CREOLE SEASONING(GRANULATED GARLIC, SPICES, PAPRIKA, GRANULATED ONIONS, DEHYDRATED RED BELL PEPPERS, DEHYDRATED CHIVES, PARSLEY FLAKES), OLD BAY(CELERY SALT (SALT, CELERY, SEED), SPICE (INCLUDING MUSTARD, RED PEPPER, BLACK PEPPER, BAY[LAUREL] LEAVES, CLOVES, ALLSPICE, [PIMENTO], GINGER, MACE, CARDAMON, CINNAMON PAPRIKA), HOT SAUCE (PEPPERS, DISTILLED VINEGAR, SALT).

Cooking Instructions FOR BEST RESULTS, DEEP FRY PARTIALLY DEFROSTED CAKES IN PREHEATED OIL (MEDIUM TO MEDIUM HIGH 350°-375°). PLACE CAKES INTO HOT OIL, FRY 4-5 MINUTES OR UNTIL GOLDEN BROWN AND HEATED IN THE CENTER. BAKING: PREHEAT OVEN TO 350°. PLACE CAKES ON SPRAYED OR OILED PAN, LIGHTLY BRUSH WITH OIL. BAKE CAKES 12- 14 MINUTES OR UNTIL GOLDEN BROWN AND AN INTERNAL TEMPERATURE OF 165 OR GREATER IS ACHIEVED.



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Item # 0895

Lot # 0010

KEEP FROZEN

MFG: 04/11/2024

BEST BY: 04/11/2025

24 CT - 3.5 oz Net weight 5.25 Lbs.

Nutrition Facts

Serving Size 3 1/2 oz (99g)
Servings Per Container 1

Amount Per Serving

Calories 330 Calories from Fat 230

% Daily Value*

Total Fat 26g 40%

Saturated Fat 4.5g 24%

Trans Fat 0g

Cholesterol 80mg 27%

Sodium 810mg 34%

Total Carbohydrate 14g 5%

Dietary Fiber 1g 3%

Sugars 0g

Protein 10g

Vitamin A 0% Vitamin C 2%

Calcium 4% 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

Calories per gram:

Fat 9 Carbohydrate 4 Protein 4



Storage/Shelf Life: 12 months at 0°F

Packaging: 24-3.5oz per case

Case Net Wt.: 5.25lb

Height: 8.75"

Width: 8.32"

Depth: 11.95"

Ti/Hi: 6x8

Physical Description

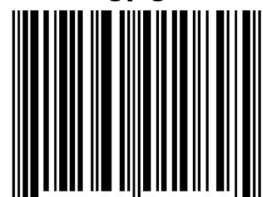
Appearance: Visuals of crabmeat lumps and vegetables – golden brown when fried or sautéed.

Aroma: Clean, fresh. Reasonably matches standard.

Allergen Statement

CONTAINS: Egg, Soy, Fish, Shellfish, Wheat, Milk

UPC



8 17560 01089 5

Nutrition Facts

Serving Size 3 1/2 oz (99g)
Servings Per Container 1

Amount Per Serving

Calories 330 Calories from Fat 230

% Daily Value*

Total Fat	26g	40%
Saturated Fat	4.5g	24%
Trans Fat	0g	
Cholesterol	80mg	27%
Sodium	810mg	34%
Total Carbohydrate	14g	5%
Dietary Fiber	1g	3%
Sugars	0g	

Protein 10g

Vitamin A 0% • Vitamin C 2%

Calcium 4% • 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	

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Confidentiality

This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without prior written permission of the company.

Warranty Statement

This product will be manufactured in accordance with all current relevant US legislation. The information stated is given in good faith and is based upon the product formulation and data provided by our raw material suppliers. All reasonable precautions that could be expected of a reasonable manufacturer have been taken, however, no absolute guarantees can be given that trace/carry-over residues will be totally absent.

CARNIVAL COOKING PROCEDURE

1) KEEP FROZEN UNTIL READY TO USE.

Frying:

2) DEEP FRY PARTIALLY DEFROSTED CAKES IN PREHEATED OIL (MEDIUM TO MEDIUM HIGH 350°-375°).

3) PLACE CAKES INTO HOT OIL, FRY 4-5 MINUTES OR UNTIL GOLDEN BROWN AND HEATED IN THE CENTER.

Baking:

2) PREHEAT OVEN TO 350°.

3) PLACE CAKES ON A SPRAYED OR OILED PAN, AND LIGHTLY BRUSH WITH OIL.

4) BAKE CAKES 12- 14 MINUTES OR UNTIL GOLDEN BROWN AND AN INTERNAL TEMPERATURE OF 165 OR GREATER IS ACHIEVED.