



Fresh crab meat, vegetables, and seafood offer a tasty treat

Add fun and variety to your pub dining experience.

Handy's Pub Style Crab Cakes feature fresh crab meat and other seafood, blended with onions and our signature seasonings for a tasty treat. All Handy crab cakes are gently hand-formed for a true homemade experience.

	Item #	UPC #	Net Weight	Gross Weight	Pack Size	Dimensions (W x H x D)
Carton	3501010	073994005337	2.35 LBS.	2.87 LBS.	50 CAKES	6 x 2.56 x 11.44
Case	3501010	1 0073994 00533 4	5.00 LBS.	5.73 LBS.	2 CARTONS	12.25 x 2.75 x 12.5

DOT Item code 601428 Tie and High 9 x 20 Pallet Count 180 Case Cube .24 Country of Origin Thailand

INGREDIENTS:

CRAB MEAT, FISH PROTEIN ([CONTAINS ONE OR MORE OF THE FOLLOWING: WHITE CROAKER AND/OR YELLOW CROAKER], SODIUM POLYPHOSPHATE, SUGAR), MAYONNAISE (SOYBEAN OIL, EGG AND EGG YOLK, WATER, SUGAR, VINEGAR, SALT, MUSTARD POWDER, ACETIC ACID, XANTHAN GUM), BREAD CRUMBS (UNBLEACHED WHEAT FLOUR, SALT, YEAST), EGGS, MUSTARD (DISTILLED VINEGAR, WATER, NO. 1 GRADE MUSTARD SEED, SALT, TURMERIC, PAPRIKA, SPICES, NATURAL FLAVOR, GARLIC POWDER), WORCESTERSHIRE SAUCE (DISTILLED VINEGAR, MOLASSES, CORN SYRUP, WATER, SALT, CARAMEL COLOR, SUGAR, SPICES, ANCHOVIES, NATURAL FLAVOR [CONTAINS SOY], TAMARIND), SCALLIONS, SEASONING (CELERY SALT [SALT, CELERY SEED], SPICES [INCLUDING RED PEPPER AND BLACK PEPPER], PAPRIKA), SPICES. CONTAINS: CRAB, FISH, SOY, EGGS AND WHEAT.

Cooking Instructions

The crab cakes contained in this package are uncooked and should be cooked until heated through to an internal temperature of 160°F.

Depending on the number of portions prepared and oven temperature variances, heating times may need adjustment.

Nutrition Facts	
10 servings per container	
Serving size	5 Minis (106g)
Amount per serving	
Calories	250
% Daily Value*	
Total Fat 17g	22%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 480mg	21%
Total Carbohydrate 12g	4%
Dietary Fiber less than 1g	3%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 12g	
Vit. D 1.1mcg 6%	Calcium 81mg 6%
Iron .64mg 4%	Potas. 92mg 0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

BROIL

Spray or coat pan with oil. Place pan on rack in middle of oven. Turn cakes once during cooking.

- 4 minutes from thawed
- 6 minutes from frozen

BAKE

Preheat oven to 400°F. Spray or coat pan with oil. Place pan on middle rack in oven. Turn cakes once during cooking. For convection ovens, reduce cooking time by approximately 1/3.

- 8 minutes from thawed
- 10 minutes from frozen

SAUTÉ

Cook in 2 tbsp of oil on medium-low heat. Turn cakes once during cooking.

- 3 minutes from thawed
- Not recommended from frozen

DEEP FRY

Heat oil from 325°F to 350°F.

- 4 minutes from thawed
- 6 minutes from frozen

NOTE: If thawing cakes, thaw under refrigeration or in microwave for 45 seconds on high.