

Crab Cakes



Each 3 Oz. cake contains blue claw, jonah, snow and rock crab for a total of 65% crab. Then paired with a delicate combination of spinach, parmensan cheese, seasoning and panko breadcrumbs.

On your dinner menu as an appetizer: Dinner of two cakes over pasta or mixed greens or as a great addition to your seafood special or buffet.

Lunch Menu: Crab cake on a roll with lettuce, tomato and onion, a crab wrap, crab cake with soup or salad.

Breakfast/Brunch: An awesome benedict with poached eggs and hollandaise sauce or melted cheese.

** Cooking instructions: May be sauteed, baked, pan fried or flat top grilled using a tablespoon of oil per cake.*

Brown from frozen state approximately 5 minutes on each side. (Use non-stick pan)

Portion Size 3 Oz.
Pack 2-32 Ct.
Net Weight 12 lbs.
Gross Weight 12.75 lbs.
Case Cube .5877

Measurements of master carton 12" x 12" x 6.25"
Pallet TI/Hi 9" x 10" 90 cases to a pallet
Pallet weight 1136.25
Product of the USA
Case UPC code

HACCP Compliant and inspected by the FDA and Pa. Dept of Agriculture

Nutrition Facts

Serving Size 1 Cake (85g) 3oz.

Amount Per Serving

Calories 140 Calories from fat 60

% Daily Value*

Total Fat 7g 11%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 45mg 15%

Sodium 560mg 23%

Total Carbohydrate 10g 3%

Dietary Fiber 1g 4%

Sugars 2g

Protein 10g

Vitamin A 15% Vitamin C 8%

Calcium 6% Iron 4%

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



"We Make Seafood Better"

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