

Ocean Pleasures™



1110 Powers Place
Alpharetta, GA 30009

Ingredients

Whitefish, water, wheat starch, corn starch, sugar, crab extract, salt, soya protein, sorbitol, soybean oil, crab flavor, cochineal color

ALLERGEN STATEMENT:
Fish, crab, wheat, soybeans.

Keep Frozen
Do Not Refreeze.

Nutrition Facts			
Serving Size 4 ounce 113g (28g)			
Amount Per Serving			
Calories	100	Calories from Fat	0
		% Daily Value *	
Total Fat	1g		1%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	11mg		4%
Sodium	640mg		27%
Total Carbohydrate	19g		6%
Dietary Fiber	0g		0%
Sugars	2g		
Protein	7g		
Vitamin A	0%	* Vitamin C	4%
Calcium	30%	* 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.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	26g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g
Calories per gram:			
Fat	9	* Carbohydrate	4
		* Protein	4



Imitation Crab Meat

- Item # 6088
- Flake Style
- Pre-Cooked
- Makes a great Crab Salad, Dip or Sandwich



- Great substitute of real crab because it is less expensive and contains less cholesterol and carbohydrates
- Imported direct from China

CALL TOLL FREE: 1-800-375-8883
sales@cutyourfoodcost.com

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Crab Imperial Recipe

Product Specification	Product Description
MFG - ID #	6088
Brand	Ocean Pleasures
Vendor Name	Processors Co-Op
Pack Size	4/2.5 lbs
Weight In Lbs	Net: 10lbs
Product (Specie)	White Imitation Crab Flakes/ Surimi
Variety (Sub-specie)	N/A
Breaded/Battered	None
Bones in/out-Shell-on or off	Boneless
Skin on /off-Tail-on or off	Skinless
Condition	Cooked
Handling/Storage	Frozen
Hi/Ti	Ti- 20 Hi-10
Case Dimensions	L :11" W: 8" H: 5.75"
Shelf Life	2 Year from production Frozen

Ingredients:

30 lbs. Imitation crab meat
10 green bell peppers diced
2 oz cayenne pepper
2 lbs sugar
1/2 cup bran mustard
4 oz dry mustard
2 gal mayonnaise

Method:

Place all ingredients (except crabmeat) in large mixing bowl, and mix thoroughly by hand until blended to same color
Add crab meat and mix well. Place in 2" full pans and bake in 350 degree oven until slightly crusty on top

Yields 8 full pans

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