

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

Contains:

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 50g
Sat Fat	Less than 20g 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 # 7088
- 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

Ocean Pleasures™

Product Specification	Product Description
MFG - ID #	7088
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

Crab Imperial Recipe

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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