



FINISHED PRODUCT SPECIFICATION (US) | Retail

Plant-Based Crab Cakes | New England Style



Product Description	Plant-based crab free crab cakes composed of a blend of legume proteins, vegetables, and seasonings.
Item Code	100300FG01020023
UPC	859543007003
SCC	10859543007000
Ingredients	WATER, GOOD CATCH® 6-PLANT PROTEIN BLEND (PEA PROTEIN ISOLATE, SOY PROTEIN CONCENTRATE, CHICKPEA FLOUR, FABA PROTEIN, LENTIL PROTEIN, SOY PROTEIN ISOLATE, NAVY BEAN POWDER), RED BELL PEPPERS, GREEN ONIONS, SUNFLOWER OIL, CORN STARCH, PARSLEY, NATURAL FLAVORS, LEMON JUICE, SALT, METHYLCELLULOSE, ONION POWDER, PAPRIKA, YEAST EXTRACTS, SPICES, GARLIC POWDER. CONTAINS SOY.

Sensory and General Standards:

Color	Uniform beige color with green onion and diced red bell pepper pieces
Texture	Flaky, medium firm, fibrous
Flavor	Typical crab meat taste with hint of sweetness. No rancid or off notes.
Aroma	Typical crab cake aroma with a hint of seasoning and spice aroma. No rancid, off or strong odor.
Approx. Piece Size and Weight	20 mm Thickness x 50 mm Diameter 1 oz. (28.4 g)



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Food Safety and Quality Standards:

- This product is processed under sanitary conditions in accordance with good manufacturing practices and HACCP/ Food Safety Plan.
- This product complies with the specified requirements listed below sections.

Nutritional Information:

Nutrition Facts				
2 servings per container				
Serving size 4 plant-based crab cakes (113g)				
	Per serving		Per container	
Calories	160		320	
	% Daily Value*		% Daily Value*	
Total Fat	5g	6%	11g	14%
Saturated Fat	0.5g	3%	1.5g	8%
<i>Trans</i> Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	570mg	25%	1150mg	50%
Total Carbohydrate	9g	3%	17g	6%
Dietary Fiber	1g	4%	3g	11%
Total Sugars	1g		2g	
Includes Added Sugars	0g	0%	0g	0%
Protein	20g	32%	40g	63%
Vitamin D	0mcg	0%	0mcg	0%
Calcium	40mg	4%	90mg	6%
Iron	3.4mg	20%	6.8mg	40%
Potassium	190mg	4%	380mg	8%

* The % Daily Value 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.



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Allergen Information:

Allergens/ Sensitizers of Interest	Present in Product	Present in Other Products on Same Production Line	Present in Same Facility
Peanuts and its derivatives	No	No	No
Tree Nuts and its derivatives	No	No	No
Milk and its derivatives	No	No	No
Eggs and its derivatives	No	No	No
Soy and its derivatives	Yes	Yes	Yes
Wheat and its derivatives	No	Yes	Yes
Fish and its derivatives	No	No	No
Crustacean Shellfish and its derivatives	No	No	No
Molluscan Shellfish and its derivatives	No	No	No
Mustard	Yes	Yes	Yes
Sesame	No	No	No
Sulfites (added)	No	No	No
Sulfites (naturally occur)	<10 ppm	Yes	Yes
Gluten (e.g. barley, rye, and oats)	<20 ppm	Yes-Wheat	Yes- Wheat
Celery and its derivatives	Yes	Yes	Yes
Lupin	No	No	No
Monosodium Glutamate	No	No	No
Seeds (e.g. poppy, sunflower, cottonseeds)	No	No	No



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Product Picture



Products in Thermopacked



Microbe Specification:

these parameters are not tested on every lot

Microbe	Specification Limits	Method
Aerobic Plate Count	$\leq 1.0 \times 10^7$ cfu/g	AOAC 990.12, 986.33, 989.10
Enterobacteriaceae	$\leq 1.0 \times 10^4$ cfu/g	AOAC 2003.01

Cooking Instruction:

The product is not ready to eat, and it is uncooked.

The product is ready to cook.

1. Cook from frozen, preheat skillet (cast iron preferred) over medium heat and add oil.
2. Place frozen cakes on a skillet. Do not overcrowd.
3. For food safety, cook cakes with lid on, flipping occasionally, until internal temperature reaches 165°F (74°C), approximately 8 - 9 minutes.



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Other Product Attributes:

Shelf Life	12 months
Recommended Storage	Frozen at -18 °C or 0 °F
Country of Origin	USA
National Bioengineered (BE) Food Disclosure Standard Declaration	Contain bioengineered ingredients but considered to be non-detectable per 7 CFR 66.9
Vegan Statement	Suitable for a vegan diet

Packaging Materials:

Primary Packaging	PA/EVOH/PE Coextruded film
Secondary Packaging	Corrugated liner combination 35-23-35 (Recycled 35# liners with a recycled 23# medium)

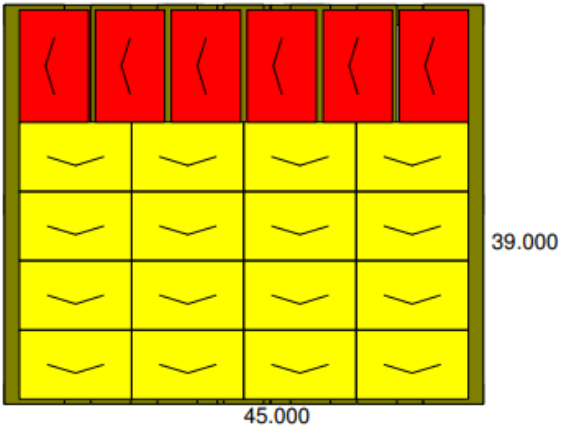
Packaging Details (1 case):

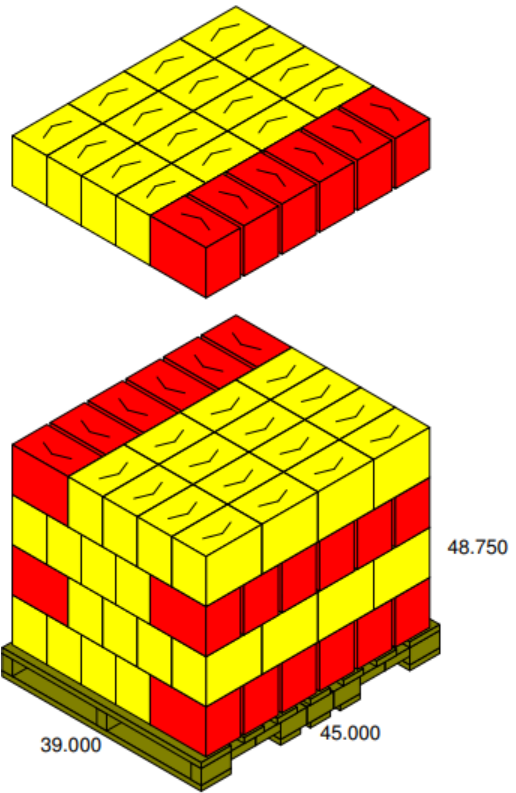
Unit Weight	8 oz or 227 g (8 cakes) per pouch, hermetically sealed
Unit Minimum Weight	218 g (8 cakes)
Unit Dimension (Approx.)	Carton size 7.9" (L) x 5.5" (W) x 2.08" (H). One pouch per carton.
Unit Lot Code & Date Code Format	Unit Code: YJJGAP002 HH:MM Best If Used By: MMM DD YYYY
Number of Unit Per Case	6 cartons
Case Dimension (OD)	11.25" (L) x 6.94" (W) x 8.75" (H)
Case Lot Code & Date Code Format	Unit Code: YJJGAP002 Lot Code: YJJGFH000 Best If Used By: MMM YYYY



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Palletization:





	Shipper (OD)	Unit Load (Incl. Pal)
Length (in)	11.2500	45.000
Width (in)	6.9375	39.000
Height (in)	8.7500	48.750
Net Weight (lb)	3.00	330.00
Gross Weight (lb)	3.50	450.00
Cases per layer	22	
Layers per load	5	
Note	GMA (Notched) 48.000 x 40.000 x 5.000 Pallets can be double-stacked-At 2 pallets high btm box will support 34.45 LBS.@S.F. of 14.96	