



**FINISHED PRODUCT SPECIFICATION (US)| Retail**

**Plant-Based Crab Cakes, Breaded**



<b>Product Description</b>	Plant-based breaded crab cakes are ready to cook and serve as snacks, appetizers or on top of salad
<b>Item Code</b>	100300FG01020113
<b>UPC</b>	00859543007294
<b>SCC</b>	10859543007291
<b>Ingredients</b>	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), SUNFLOWER OIL, WHEAT FLOUR, RED BELL PEPPER, CORN STARCH, GREEN ONION, PARSLEY, NATURAL FLAVORS, SALT, LEMON JUICE, METHYLCELLULOSE, CORN MALTODEXTRIN, ORGANIC CANE SUGAR, ONION POWDER, SPICES, PAPRIKA, YEAST EXTRACTS, GARLIC POWDER, YEAST, CORN FLOUR, XANTHAN GUM, ANNATTO EXTRACT, ACETIC ACID.  <b>CONTAINS SOY AND WHEAT.</b>

**Sensory and General Standards:**

<b>Color</b>	Uniform golden yellow.
<b>Texture</b>	Flaky lump crabmeat-style combined with typical fresh vegetables texture, coated in a light and crispy breading.
<b>Flavor</b>	Typical crab meat taste with hint of sweetness. No rancid or off notes.
<b>Aroma</b>	Typical crab cake aroma with a hint of seasoning and spice aroma. No rancid, off or strong odor.
<b>Approx. Piece Weight</b>	56.7g



**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:**

<b>Nutrition Facts</b>			
2 servings per container			
<b>Serving size</b>		<b>2 Plant-Based Breaded Crab Cakes (113g)</b>	
	Per serving	Per container	
<b>Calories</b>	<b>220</b>	<b>440</b>	
	<b>% Daily Value*</b>	<b>% Daily Value*</b>	
<b>Total Fat</b>	11g <b>14%</b>	23g	<b>29%</b>
Saturated Fat	1g <b>5%</b>	2.5g	<b>13%</b>
Trans Fat	0g	0g	
<b>Cholesterol</b>	0mg <b>0%</b>	0mg	<b>0%</b>
<b>Sodium</b>	520mg <b>23%</b>	1050mg	<b>46%</b>
<b>Total Carbohydrate</b>	15g <b>5%</b>	31g	<b>11%</b>
Dietary Fiber	1g <b>4%</b>	3g	<b>11%</b>
Total Sugars	1g	2g	
Includes Added Sugars	0g <b>0%</b>	0g	<b>0%</b>
<b>Protein</b>	15g <b>21%</b>	30g	<b>42%</b>
Vitamin D	0mcg 0%	0mcg	0%
Calcium	30mg 2%	70mg	6%
Iron	2.6mg 15%	5.3mg	30%
Potassium	150mg 4%	290mg	6%

\* 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	Yes	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)	Yes - Wheat	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

#### 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



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Product Picture



Products in Packaging



#### Cooking Instruction:

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

The product is ready to cook.

- Stovetop instructions:
  1. Cook from frozen, preheat skillet over low heat and add 2 tsp of oil.
  2. Place frozen crab cakes on skillet.
  3. Cook crab cakes with lid on for 14-16 minutes in total until golden brown and crispy (flipping halfway).
- Air Fryer instructions:
  1. Cook from frozen, preheat air fryer at 370°F (187°C).
  2. Lightly brush/spray frozen crab cakes with oil. Air fry crab cakes for 12 minutes then flip.
  3. Air fry for another 3-5 minutes until golden brown and crispy.
- Toaster Oven Instructions:
  1. Cook from frozen, preheat oven at 450°F (232°C).
  2. Lightly brush/spray pan and frozen crab cakes with oil. Bake crab cakes on tray for 12 minutes then flip.
  3. Bake for another 5-7 minutes until golden brown and crispy.

Suggestion: Let stand for 1—2 minutes before serving. Individual appliances may vary. For food safety, cook thoroughly until internal temperature reaches 165°F (74°C). These cooking instructions are guidelines only.



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#### Other Product Attributes:

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

#### Packaging Materials:

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

#### Packaging Details (1 case):

<b>Unit Weight</b>	8 oz or 227 g (4 cakes) per pouch, hermetically sealed
<b>Unit Minimum Weight</b>	218 g (4 cakes)
<b>Unit Dimension (Approx.)</b>	Carton size 7.9" (L) x 5.5" (W) x 2.08" (H). One pouch per carton.
<b>Unit Lot Code &amp; Date Code Format</b>	Unit Code: YJJGAP011 HH:MM Best If Used By: MMM DD YYYY
<b>Number of Unit Per Case</b>	6 cartons
<b>Case Dimension (OD)</b>	11.25" (L) x 6.94" (W) x 8.75" (H)
<b>Case Lot Code &amp; Date Code Format</b>	Unit Code: YJJGAP011 Lot Code: YJJGFH000 Best If Used By: MMM YYYY



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**Palletization:**

	Shipper (OD)	Unit Load (Incl. Pal)
<b>Length (in)</b>	11.2500	45.000
<b>Width (in)</b>	6.9375	39.000
<b>Height (in)</b>	8.7500	48.750
<b>Net Weight (lb)</b>	3.00	330.00
<b>Gross Weight (lb)</b>	3.50	450.00
<b>Cases per layer</b>	22	
<b>Layers per load</b>	5	
<b>Note</b>	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	