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Our Jumbo Lump Crab Cake recipes have been handed down over 50 years. A delicious blend of jumbo lump crabmeat with our secret blend of spices, handmade and packed in our U.S. plant.

Product Description	Santa Fe 3 oz Jumbo Lump	53% Crab Cake 2 oz Jumbo Lump	53% Crab Cake 3 oz Jumbo Lump
MFG Code / HSF Item No.	233SF / 692139	992JL / 692081	993JL / 692084
GTIN	00074537233552	00074537992558	00074537993555
Pieces Per Case	32	48	32
Pack Size	2 x 16 x 3 oz	2 x 24 x 2 oz	2 x 16 x 3 oz
Master Case Net Weight	6 lb		
Case Dimensions & Case Cube	12" L x 6.6875" W x 5.75" H • 0.267		
Pallet Ti x Hi	18 x 10		
Storage	Keep Frozen		
Shelf Life	24 months		
Country of Origin	Processed in the USA		

### Cooking Instructions

Saute: Medium heat for 6 minutes each side. Do not use margarine, butter or oil.

Bake: 350°F for approx. 15-20 minutes.



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These handmade Maryland Style Crab Cakes are made with a blend of real and imitation crabmeat, bread crumbs, red bell peppers and a special blend of seasonings.

Product Description	Maryland Style Crab Cakes 3 oz Retail Pack
MFG Code / HSF Item No.	943CCR / 692101
GTIN	00074537009430
Pieces per Case	36
Pack Size	9 x 4 x 3oz
Master Case Net Weight	6.75 lb
Case Dimensions & Case Cube	18.5" L x 7.8" W x 5.8" H • 0.48
Pallet Ti x Hi	10 x 11
Storage	Keep Frozen
Shelf Life	24 months
Country of Origin	Processed in the USA

### Cooking Instructions

From Frozen:

BAKE: Preheat oven to 375°F, place thawed cakes on baking sheet and bake approx. 15 minutes.

From Thawed (Recommended)

BAKE: Preheat oven to 375°F, place thawed cakes on baking sheet and bake approx. 15 minutes.

SAUTE: Cook in a frying pan or skillet for approx. 5 minutes on each side at medium heat.