



# Deviled Crab

Premium Crab Product, 70% real Crab meat



## Nutrition Facts

varied servings per container  
**Serving size** 1 crab(94g)

Amount per serving  
**Calories** 210  
% Daily Value\*

<b>Total Fat</b> 14g	<b>18%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol</b> 100mg	<b>33%</b>
<b>Sodium</b> 470mg	<b>20%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 13g	
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Calcium</b> 78mg	<b>6%</b>
<b>Iron</b> 1mg	<b>6%</b>
<b>Potassium</b> 260mg	<b>6%</b>

\*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.

Code	Pack	Type of Catch
12011	Bulk	Wild Caught

Brand	GPC Description
Dickies	Crab Prepared/Processed

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
10.8 LB	10 LB	USA	No	No

Shipping Information						
Length	Width	Height	Volume	TI/HI	Shelf Life	Storage Temp
16"	12"	8"	1536 in <sup>3</sup>	10/5	1 Year Frozen	0°F or below

Ingredients
Crab meat (crab meat, sodium acid pyrophosphate to retain color), mayonnaise (soybean oil, water, egg yolks, distilled vinegar, contains less than 2% of salt, sugar, dl-alpha tocopherol acetate (vitamin E), lemon juice concentrate, natural flavor), Worcestershire sauce (distilled white vinegar, molasses, sugar, water, salt, onions, anchovies, garlic, cloves, tamarind extract, natural flavorings, chili pepper extract), water, eggs (eggs, citric acid, water), bread crumbs (wheat flour, sugar, soybean oil, yeast, salt), red pepper.

Allergens (C='Contains' MC='May Contain' N='None' NI='No Info Provided')		
Eggs - C	Soy - N	Wheat - C
Peanuts - N	Milk - N	Fish-C
Tree Nuts - N	Shellfish-C	

Prep & Cooking Suggestions:	Serving Suggestions
Fully cooked, serve warm or cold. <b>Heating Instructions (from thawed product-cooking from frozen not recommended):</b> Microwave: Heat for 45 seconds on high. Oven: Heat for 10-12 minutes at 425°F. Fryer: Heat oil to 350°F. Fry crabs for 2:30.	Serve warm with hot sauce as an appetizer or add fries and coleslaw to make an entrée.
Species/Scientific Name:	Claims & Child Nutrition/Intended use
<i>Callinectes sapidus</i> or <i>Portunus pelagicus</i>	Has CN Statement: No General Population; Allergens noted on label.

