

Code Number: 84063

Product Name:

CAJUN KRAB DIP



Item Description: Imitation Crabmeat with Fresh Cream Cheese and Real Sour Cream Blended with Authentic Cajun Seasonings.

Master Case UPC - 14 Digit #: 30 0 32345 84063 9

Retail / Unit UPC - 12 Digit #: 0 32345 84063 8



Case Pack: 6 Size per Unit: 10.00 oz. Gross Wt.: 4.233 lbs. Net Wt. per Case: 3.75 lbs.

Shelf Life from Date of Manufacture: **56 Days**Minimum Number of Days into Warehouse: **21 Days**

Shelf Life after Opening: 7 Days

Ingredients: Sour Cream (cultured cream, skim milk, modified corn starch, lactic and citric acid, gelatin, mono and diglycerides, potassium sorbate [to maintain quality], disodium phosphate, natural flavor, locust bean gum), Cream Cheese (pasteurized milk and cream, cheese culture, salt, carob bean gum, xanthan gum, guar gum), Crab Flavored Seafood (Fish Protein [Pollock, Pacific Whiting], water, wheat starch, egg white, sugar, modified tapioca starch, sorbitol, snow crab meat natural and artificial flavors, rice wine [water, sugar, alcohol, rice, salt], potato starch, salt, potassium chloride, carrageenan, hydrolyzed corn, soy & wheat protein, disodium inosinate & guanylate, sodium tripolyphosphate, tetrasodium pyrophosphate, carmine [color]), Onion, Cajun Spice (salt, spices, onion, garlic, paprika), Paprika, Potassium Sorbate and Sodium Benzoate (to maintain freshness).

Major Allergens: Pollock, Pacific Whiting, Crab, Lobster, Shrimp, Eggs, Milk, Wheat, Soy

Serving size		2 Table	espoons	s (25g
		Per Serving	P	er Containe
Calories	50		610	
	% Daily Value*		% Daily Value	
Total Fat	4.5g	6%	50g	64%
Saturated Fat	2.5g	13%	27g	135%
Trans Fat	0g		1.5g	
Cholesterol	15mg	5%	160mg	53%
Sodium	75mg	3%	830mg	36%
Total Carbohydrate	3g	1%	29g	11%
Dietary Fiber	0g	0%	1g	4%
Total Sugars	1g		15g	
Includes Added Sugars	0q	0%	0g	0%
Protein	1g		15g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	22mg	2%	254mg	20%
Iron	0mg	0%	0mg	0%
Potassium	43mg	0%	490mg	10%

Microbiological:

Organism	Sample Size	Sample Type	Max (cfu/g)	Test Method
			<	
APC	100 g	Individual	100,000	AOAC 990.12
				AOAC 991.14 &
Coliforms	100 g	Individual	< 100	998.08
Yeast	100 g	Individual	< 1000	AOAC 997.02
Mold	100 g	Individual	< 1000	AOAC 997.02

Storage & Handling:

Storage a rianamig.					
Store at:	Refrigerated (34-40 degrees F.)				
Ship at:	Refrigerated (34-40 degrees F.)				
Retail at:	Refrigerated (34-40 degrees F.)				

Case Cube: 0.19 Case Dimensions: Tie & High: 15 x 15 <u>length</u> 13.00" Pallet Quantity: 225 cases

<u>width</u> 9.00" height 2.875"

Created: December 4, 2015 Revised: March 31, 2017 Supersedes: January 16, 2017 RWC

