F0345 (B22335) 11 October 2006 09 August 2023 8a755e6945774e748138bdcec91cb9ce



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SPICY CRAB CAKES 48x30g

Short Product Name: SPICY CRAB CAKES

Crab cakes with red peppers, horseradish and cayenne, coated in crispy breadcrumbs flecked with coriander

 Traded Unit GTIN:
 5024030003454
 Internal GTIN:
 Supplier:
 Paramount 21Ltd
 Suppliers Product Code:
 F0345 (B22335)

Reference Intake



Typical values per 100g : Energy 784kJ 186kcal

Nutritional Information

Typical Values	Per 100g
Energy	784kJ 186kCal
Carbohydrates	20.9g
of which sugars	1.3g
Fat	5.7g
of which saturates	0.5g
Fibre	1.4g
Protein	11.7g
Salt	1.06g

Allergy Information



Dietary Information



Allergen Statement Contains FISH, WHEAT & BARLEY

Ingredients

crabmeat (CRUSTACEANS) (26%), Alaska pollack (FISH), WHEAT flour [with calcium, iron, niacin, thiamin], water, mayonnaise [water, sunflower oil, maize starch, sugar, spirit vinegar, salt, lemon juice, stabiliser (xanthan gum), red peppers (4%)], horseradish sauce (4%) [water, milled horseradish, sunflower oil, maize starch, sugar, spirit vinegar, cider vinegar, salt, lemon juice, stabiliser (xanthan gum)], onion, dehydrated potato, shallots, Worcestershire sauce [malt vinegar (BARLEY), spirit vinegar, molasses, sugar, salt, anchovies (FISH), tamarind extract, onion, garlic, spice, flavouring], salt, garlic, yeast, lemon juice concentrate, paprika, cayenne pepper, WHEAT starch, potato starch, coriander, black pepper.