CREAM OF CRAB SOUP

Rich in taste, Bold with flavor!

Our Cream of Crab Soup is made with the freshest ingredients that makes for a creamy and flavorful dish! Save time in the kitchen and let us do the work for you. Just HEAT, EAT & ENJOY!



Ingredients: Heavy Cream, Whole Milk (grade A milk, vitamin D3), Pasteurized Lump Crabmeat (swimming crab meat [portunus Pelagius], sodium acid pyrophosphate [to prevent the formation of struvite crystals]), Butter (pasteurized cream, salt), Wheat Flour, Dry Sherry, Chicken Base (chicken meat including chicken juices, hydrolyzed soy and corn protein, potato four, natural flavorings, autolyzed yeast extract, carrot powder, turmeric), Old Bay Seasoning (celery salt, [salt, celery seed], spices [including red pepper, and black pepper], and paprika), Crab Base (baked crab meat including natural crab juices, salt, sugar, maltodextrin, modified potato starch, butter [cream], corn oil, natural flavorings, onion powder), Pepper Sauce (distilled vinegar, red pepper, salt), White Pepper, Kosher Salt, Parsley.

Thaw overnight 24 hours in a cooler (34-40 degrees). Shelf Life is 14 days from a thaw state.

Cooking from thaw: Loosen Lid. Heat to a minimum internal temperature of 165 degrees F. About 2-3 minutes on high. Stir and serve. Time may vary by microwave oven.

Cooking from Frozen: Loosen lid. Heat to a minimum internal temperature of 165 degrees F. About 5-6 minutes on high. Stir and serve. Time may vary by microwave oven.

Net Weight: 11oz.

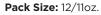
Keep Frozen O degrees.

Contains Milk, Crustacean Shellfish, Soy, Wheat.

(Processed in a Facility that Contains Wheat & Crustacean Shellfish)







Pallet Ti/Hi: 13/10 (130/cases)

Case weight: 8.25lbs.

Case Dimensions: $(L \times W \times H)$

14" x 9.75" x 6.5"

Net Pallet Weight: 1072.5lbs.

GTIN: 044284935009 Stored Frozen: 0 degrees Shelf Life Frozen: 18 months Shelf Life From thaw: 14 days

Lot Coding Used: BEST BY DATE 18 MONTHS (545 days) FROM DAY OF PRODUCTION



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