



Fact Sheet

- Seafood origin is USA.
- 0g TRANS FATS.
- Only 140 calories per Signature Crab Cake!
- RjFoods Crab Cakes are fully cooked, just brown and serve.
- All products are “handmade”, Chef Quality taste and appearance.
- Production date is a 1 year used by date.
- Our plant can produce 40-50 thousand pounds of product per day.
- Our food service crab cakes are packed in one IQF poly bag; Signature Crab Cakes are packed as two layers of (16) cakes per bag; Classic Crab Cakes are packed as one layer of (25) cakes per bag.
- Retail crab cakes are packed in one IQF poly bag sealed; Both Signature and Classic Crab Cakes consist of (2) cakes per box/1 layer.
- Food service Premium Stuffed Clams are packed in one IQF poly bag (36) per box.
- Retail Premium Stuffed Clams are packaged in a styrofoam tray with a cellophane overwrap.
- After cooking crab cakes according to instruction, they can be cooled and kept refrigerated at 38 degrees for up to 4 days. They can then be heated in an oven or microwave and will still taste as though they were just made.
- Our crab cakes contain 65% seafood.
- Our manufacturing plant is located in PA.
- Our products are stored at Preferred Freezers in Perth Amboy, NJ.
- We use LTL Truckers (refrigerated trucking).
- Quality Control and Recall Procedures are performed using the HACAP method. Each batch of finished product is timed, recorded and each box is coded and kept for 6 months. Paperwork is kept indefinitely.
- Plant inspected annually by the Department of Agriculture and the Pennsylvania Department of Agriculture.
- Incoming raw materials undergo Quality Control by thermometer and are server safe.
- All products are sent out for a nutritional analysis.
- We can supply Certificates of Compliance, as well as Certificates of Analysis on products already developed.
- A portion of all Rjfoods profits will be donated to Wounded Warriors through the R&DA Military Assistance Program.



...“We make food taste better.”®

Cooking Instructions

Premium Classic Crab Cakes

It is suggested to cook the crab cakes from a frozen state.

Oven: (Preferred Method): Preheat oven to 350 degrees. In a sauté or frying pan, heat 1 tablespoon cooking oil per cake over moderately high heat. Brown cakes and finish by baking for an additional 8-10 minutes, or until internal temperature reaches 165 degrees.

Please note: Cooking time may vary slightly depending on the oven.

Stovetop: In a sauté or frying pan, heat 1 Tablespoon cooking oil per cake over moderate heat. Cook cakes approximately 5 minutes on each side until the internal temperature of the crab cake reaches 165 degrees.

Commercial Oven: Brush cakes with cooking oil on both sides. Place on baking sheet and bake at 400 degrees for 20 minutes or until golden brown and the internal temperature reaches 165 degrees.

Signature Crab Cakes

It is suggested to cook the crab cakes from a frozen state.

Oven: (Preferred Method): Preheat oven to 350 degrees. In a sauté or frying pan, heat 1 Tablespoon cooking oil per cake over moderately high heat. Brown cakes and finish by baking for an additional 8-10 minutes, or until internal temperature reaches 165 degrees.

Please note: Cooking time may vary slightly depending on the oven.

Stovetop: In a sauté or frying pan, heat 1 Tablespoon cooking oil per cake over moderate heat. Cook cakes approximately 5 minutes on each side until the internal temperature of the crab cake reaches 165 degrees.

Commercial Oven: Brush cakes with cooking oil on both sides. Place on baking sheet and bake at 400 degrees for about 20 minutes or until golden brown and the internal temperature reaches 165 degrees.

Premium Stuffed Clams

It is suggested to cook the clams from a frozen state.

Oven: Preheat oven to 400 degrees. Lightly brush the stuffed clams with olive oil or melted butter. Bake clams for about 15 minutes or until lightly browned and thoroughly heated.

Microwave: Cook 2 to 3 minutes on high. Serve as is or brush with melted butter.



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