



## IMITATION CRAB

Surimi

Imitation crab is processed fish meat made from surimi, deboned fish flesh that has been washed and fat-removed, minced into a paste. It is then heated and shaped into crab-like cuts. The main ingredient is surimi, often made from pollock or threadfin, and is usually mixed with water, starch, sugar, protein, vegetable oil, and salt. Imitation crab is affordable and convenient to use for many recipes like sushi bakes, sea- seafood salad, crab cakes, sushi rolls, and more.



Packing: 30 x 1 lb, VP, Wild  
Sizes: Flake/Chunk, Stick Filament



Fishing Method: Wild



Shelf-life: 24 months from production date at frozen 0°F / -18°C or below



Flavor/Dietary information : Mild, sweet flavor; Meaty flaky texture



Form: VP. Wild Caught fish



Preparation: Saute, Steam, Deep-fry, Chilled, Bake



Species Name/ Source: --- / China



**QUALITY | SUSTAINABILITY**  
**RELIABILITY | INTEGRITY**



Conservation status: ---



8 23998 11677 1



8 23998 11176 3



8 23998 11657 3



8 23998 11648 1