



IMPACTING
BETTER FOOD™

Plant-Based Crab Cake Bite

Formulated with ICL functional ingredients

Clean-label, succulent seafood alternative



ALTERNATIVE PROTEINS



Expert solutions for an exceptional consumer experience.

ROVITARIS® RBS

- Natural, clean label binder alternative to methylcellulose (E-number free)
- Powered by high-quality and sustainably produced Rubi Protein™
- Strong thermally stable gel provides an authentic eating experience, regardless of consumption temperature
- High water and oil binding capacity delivers a succulent and creamy mouthfeel
- Non-GMO and allergen-free

ROVITARIS® PX 1011

- High moisture pea protein-fibers
- Non-GMO and allergen-free
- Natural white color
- Extreme versatility (color, flavor and final application)
- Patented technology and processing know-how
- Industry recognized innovation

Plant-Based Crab Cake Bite

Preparation instructions

Oven: Bake the crab cake bites from frozen. Pre-heat oven to 350°F. Place the crab bites on wire rack and cook for 12-15 minutes or until internal temperature reaches 165°F.

Ingredients	TOTAL %
ROVITARIS® PX 1011	42.20%
Water	27.22%
Canola oil	12.33%
Textured pea protein	5.30%
Natural flavors	4.90%
Seasonings	2.80%
ROVITARIS® RBS	2.50%
Potato starch	1.20%
Liquid rice shio koji	0.60%
Ground mustard	0.50%
Salt	0.20%
Dried parsley	0.15%
Dried dill	0.10%
TOTAL	100.00%

ⓘ Allergens: Wheat (from breading)

Nutrition Facts	
About 4 Servings Per Container	
Serving size	100g
Amount Per Serving	
Calories	230
% Daily Value*	
Total Fat 18g	24%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 660mg	30%
Total Carbohydrate 8g	3%
Dietary Fiber 3g	11%
Total Sugars <1g	
Includes 0g Added Sugars	1%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 200mg	15%
Iron 1.8mg	10%
Potassium 40mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



ALTERNATIVE PROTEINS

We can help you meet growing consumer demand for plant-based products with our ingredient solutions for texture and stability.

The future of better food starts here.
Let's explore the possibilities, together.

Scan the QR code or visit iclfood.com/contact.

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