

Egg Harbor (8) 6 oz. Queen Scallop and Shrimp Stuffed Salmon

Nutrition Facts	
8 servings per container	
Serving Size 6 OZ (168g)	
Amount per serving	
Calories	340
% Daily Value *	
Total Fat 21g	32%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 112mg	37%
Sodium 269mg	11%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars >1g	
Includes 0g Added Sugars	0%
Protein 30g	
Vitamin D 0 mcg	0%
Calcium 22mg	1%
Iron 2.5mg	13%
Potassium 76mg	1%
*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.	

INGREDIENTS: SALMON, SCALLOPS, SHRIMP (SHRIMP, WATER, SALT, SODIUM TRIPOLYPHOSPHATE [TO RETAIN MOISTURE]), LOBSTER (LOBSTER, SALT), CELERY, CRAB (CRAB MEAT, SODIUM ACID PYROPHOSPHATES (SAPP) TO RETAIN COLOR), BUTTER (PASTEURIZED CREAM, NATURAL FLAVORINGS), SHALLOTS, MAYONNAISE (SOYBEAN OIL, WATER, EGG, DISTILLED VINEGAR, EGG YOLK, CONTAINS LESS THAN 2% OF SALT, SUGAR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA (TO PROTECT FLAVOR), PAPRIKA EXTRACT (COLOR), NATURAL FLAVOR), RITZ CRACKER (UNBLEACHED ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE {VITAMIN B1}, RIBOFLAVIN {VITAMIN B2}, FOLIC ACID], SOYBEAN AND/OR CANOLA OIL, PALM OIL, SUGAR, SALT, LEAVENING [CALCIUM PHOSPHATE, BAKING SODA], HIGH FRUCTOSE CORN SYRUP, SOY LECITHIN, NATURAL FLAVOR), RED PEPPERS, DIJON MUSTARD (DISTILLED WHITE VINEGAR, MUSTARD SEED, WATER, SALT, WHITE WINE, CITRIC ACID, TARTARIC ACID, FRUIT PECTIN, SUGAR, SPICES), EGGS (WHOLE EGG, CITRIC ACID, 0.15% WATER ADDED AS A CARRIER FOR CITRIC ACID. CITRIC ACID ADDED TO PRESERVE COLOR), MINCED GARLIC (GARLIC, WATER, CITRIC ACID), WORCESTERSHIRE (DISTILLED VINEGAR, WATER, MOLASSES, SUGAR, SALT, SPICES, CITRIC ACID, ANCHOVY, CELERY SEED, NATURAL FLAVOR, XANTHAN GUM (THICKENER), GARLIC POWDER & TAMARIND EXTRACT), PARSLEY, SALT, BLACK PEPPER, LEMON PEEL POWDER, GRANULATED GARLIC, PAPRIKA, CAYENNE

CONTAINS: FISH (SALMON), SHELLFISH (CRAB, LOBSTER, SHRIMP), MILK, SOY, EGG, WHEAT, MUSTARD

COOKING INSTRUCTIONS: PRE-HEAT OVEN TO 400°F. PLACE SALMON ONTO A BAKING SHEET AND COOK FOR 22-25 MINUTES. PRODUCT MUST REACH AN INTERNAL TEMPERATURE OF 165°F.