

A LA CARTÉ SPECIALTY FOODS

A La Carté Crawfish Poppers



Cooking Instructions from frozen:

1. Heat oil to 350 degrees F
2. Fry from frozen for 4-5 minutes or until golden brown
3. Serve Hot

Brand – A La Carté Specialty Foods

Species – Procambarus Clarkii

Storage – Frozen at 0 degrees at all times

Case Pack – 100/1 oz. balls/case

Master Case Weight – 7.25 lbs.

Net Case Weight – 6.25 lbs.

Case Cube - .374 Cubic Feet

Bag Dimensions – 13.5 x 10 x 4.75 in.

GTIN – TBD

Item UPC – TBD

TI/HI – 14 x 10

Best Buy Date – 12 mos. from prod. date

Country of Origin – USA (Louisiana)

Method of Catch – Farm Raised/Wild Caught

**Can be cooked in an air fryer,
or oven baked too**



Bite into these delicious crawfish poppers and taste the blend of crawfish and Louisiana seasoning to give you a delightful culinary experience! These poppers are great for dipping into your favorite sauce or to accompany any seafood platter.

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