

A LA CARTÉ SPECIALTY FOODS

A La Carté Seafood 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**



Our crispy, bite size seafood poppers are a delicious blend of shrimp, crab and fish that is seasoned to perfection. Your pallet will sing! These poppers make a great appetizer or entrée accompaniment. Your favorite dipping sauce will bring these poppers to another level!

A La Carté Specialty Foods

501 Louisiana Street, Westwego, LA 70094

www.alcfood.com

sales@alcfood.com

Phone: 504-436-8911

