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Phillips Seafood Introduces New Improved Recipe for Crab Cakes

Phillips proudly announces the launch of their newly reformulated crab cakes into their line of retail products. Based on the famous recipe we've used in Phillips Seafood Restaurants for over 50 years, Phillips crab cakes offer a fool-proof alternative to making crab cakes from scratch.

Phillips' goal in the new formulation was to improve the texture and cooking properties while retaining the original flavor profile. Based on a classic Maryland style recipe, the improved cakes offer the following:

- 1. Improved cooking versatility- whether consumers bake, broil, deep fry or sauté, the cakes remain moist.*
- 2. Improved texture when cooked- moist, light and fluffy inside, while browned on the outside*
- 3. Crab meat in every bite. Cakes are handmade in small batches so the meat is evenly distributed.*

"The technology behind the new formulation for our crab cake lines is the key to lighter, fluffier cakes. Perfecting the emulsification process so the wet mix expands and captures the moisture when the cakes cook is what it's all about. The result is longer hold time and improved texture regardless of cooking method," states Dennis Gavagan, Phillips Corporate R&D Chef.

Owning and operating crab plants and seafood restaurants for over 90 years has placed Phillips in a unique niche in the food and restaurant world. Phillips Foods is Making Seafood a Bigger Part of Life™ by producing and distributing the highest quality and most delicious seafood products on the market today. To find out more information about Phillips, call 1.888.234.CRAB or visit www.PhillipsFoods.com.