

crab cakes nutrition info

crab cakes nutrition info is essential knowledge for anyone looking to enjoy this popular seafood dish while maintaining a balanced diet. Crab cakes, often made from lump crab meat combined with various ingredients, offer a flavorful source of protein and other nutrients. Understanding their nutritional profile can help consumers make informed choices regarding calorie intake, fat content, vitamins, and minerals. This article will explore the typical nutritional components of crab cakes, variations depending on preparation methods, and their health benefits and considerations. Additionally, the content will address common dietary concerns such as allergens and sodium content. By the end, readers will have a comprehensive overview of crab cakes nutrition info and how to incorporate them into a healthy eating plan.

- Nutritional Breakdown of Crab Cakes
- Calorie and Macronutrient Content
- Micronutrients and Health Benefits
- Factors Affecting Nutritional Value
- Health Considerations and Dietary Tips
- Comparing Homemade vs. Store-Bought Crab Cakes

Nutritional Breakdown of Crab Cakes

Understanding the general nutritional composition of crab cakes lays the foundation for assessing their place in a diet. Crab cakes typically combine crab meat with binders such as breadcrumbs, mayonnaise, eggs, and seasonings. These ingredients contribute to the overall calorie count and nutrient profile. The primary nutrient in crab cakes is protein, derived mainly from crab meat, which is a lean seafood source. However, additional ingredients can increase fat and carbohydrate levels.

Typical Ingredients and Their Nutritional Contributions

The main ingredient, crab meat, offers high-quality protein and essential minerals such as zinc and selenium. Breadcrumbs and mayonnaise add carbohydrates and fats, while eggs provide additional protein and fats. The seasoning and herbs contribute minimal calories but enhance flavor. The cooking method, often frying, also influences the nutritional content, particularly fat and calorie levels.

Standard Serving Size

A standard serving size of crab cakes is generally around 3 to 4 ounces (85 to 113 grams), roughly

equivalent to one medium crab cake. Nutritional values provided in this article reference this portion size to maintain consistency and relevance for dietary planning.

Calorie and Macronutrient Content

Calorie content and macronutrient distribution are critical for evaluating how crab cakes fit into daily nutritional goals. Calories indicate energy contribution, while macronutrients—protein, fats, and carbohydrates—play distinct roles in metabolism and health.

Calories per Serving

A typical 3-ounce crab cake contains approximately 200 to 250 calories. The variation depends largely on the amount of added fats and fillers. Fried crab cakes tend to be on the higher end of the calorie range due to oil absorption during cooking.

Protein Content

Each serving provides about 15 to 20 grams of protein, making crab cakes a valuable source of this macronutrient. Protein aids muscle repair, immune function, and satiety. The lean nature of crab meat contributes to a protein-dense food choice with relatively low fat.

Fat and Carbohydrates

Fat content in crab cakes ranges from 10 to 15 grams per serving, including both saturated and unsaturated fats. The use of mayonnaise and frying oils increases fat levels. Carbohydrates typically range from 10 to 15 grams, primarily from breading and binders.

- Calories: 200-250 per 3-ounce serving
- Protein: 15-20 grams
- Fat: 10-15 grams
- Carbohydrates: 10-15 grams

Micronutrients and Health Benefits

Beyond calories and macronutrients, crab cakes provide various vitamins and minerals that support overall health. These micronutrients contribute to immune support, bone health, and antioxidant defense.

Key Vitamins in Crab Cakes

Crab meat is a good source of vitamin B12, which is essential for nerve function and red blood cell production. It also contains small amounts of vitamin A and vitamin C from added ingredients like herbs and vegetables in some recipes.

Important Minerals

Crab cakes supply essential minerals including selenium, zinc, and phosphorus. Selenium acts as a powerful antioxidant, zinc supports immune function, and phosphorus is vital for healthy bones and teeth. Additionally, crab meat contains iodine, which is necessary for thyroid health.

Omega-3 Fatty Acids

Crab meat contains omega-3 fatty acids, which are beneficial for heart health and cognitive function. Although crab cakes are not as rich in omega-3s as some other seafood like salmon, they still contribute to daily intake.

Factors Affecting Nutritional Value

The nutritional profile of crab cakes can vary significantly depending on several factors including the recipe, cooking method, and portion size. Awareness of these variables can guide healthier preparation and consumption choices.

Cooking Methods

Frying crab cakes increases fat and calorie content due to oil absorption, whereas baking or grilling results in lower fat levels. The choice of oil also impacts the type of fats present, with healthier oils like olive oil offering monounsaturated fats.

Recipe Variations

Recipes with heavy use of mayonnaise, butter, or excessive breading increase calories and fat content. Conversely, recipes that emphasize fresh crab meat with minimal fillers tend to be lower in calories and richer in protein.

Portion Size and Serving Style

Serving multiple crab cakes or pairing them with high-calorie sauces and sides can escalate overall meal calories. Portion control and mindful accompaniments help maintain balanced nutrition.

Health Considerations and Dietary Tips

While crab cakes offer nutritional benefits, certain health considerations must be noted, especially for individuals with dietary restrictions or health conditions.

Allergens and Food Safety

Crab is a common allergen and can cause severe reactions in sensitive individuals. Proper handling and cooking are important to prevent foodborne illnesses, especially when consuming seafood.

Sodium Content

Many crab cake recipes and commercial products are high in sodium due to added salt, seasonings, and processed ingredients. High sodium intake can contribute to hypertension and cardiovascular risks, so low-sodium options are preferable.

Incorporating Crab Cakes into a Balanced Diet

Choosing baked or grilled crab cakes, limiting portion sizes, and serving with vegetables rather than high-fat sides can enhance the healthfulness of this dish. Additionally, homemade preparations allow better control over ingredients and nutrient content.

Comparing Homemade vs. Store-Bought Crab Cakes

Deciding between homemade and store-bought crab cakes impacts nutritional intake and quality. Understanding these differences aids consumers in selecting the best option for their dietary needs.

Homemade Crab Cakes

Homemade crab cakes allow customization of ingredients, enabling reduced fat, sodium, and filler content. Fresh crab meat and minimal additives result in a cleaner nutritional profile. However, preparation time and culinary skills are required.

Store-Bought and Restaurant Crab Cakes

Commercial and restaurant crab cakes often contain preservatives, higher sodium levels, and additional fats to enhance flavor and shelf life. They also tend to be fried, increasing calorie and fat content. Nutritional information is usually available on packaging or menus for informed choices.

- Homemade: customizable, potentially healthier
- Store-bought: convenient, variable nutritional quality

- Restaurants: often higher in calories and fat

Frequently Asked Questions

What are the typical calories in a serving of crab cakes?

A typical serving of crab cakes (about 3 ounces) contains approximately 150 to 250 calories, depending on the recipe and cooking method.

Are crab cakes a good source of protein?

Yes, crab cakes are a good source of protein, providing around 15 to 20 grams of protein per serving, primarily from the crab meat.

How much fat is in a standard crab cake?

A standard crab cake usually contains about 8 to 15 grams of fat per serving, with variations depending on added ingredients like mayonnaise or frying oil.

Do crab cakes contain a lot of sodium?

Crab cakes can be high in sodium, often containing 400 to 600 milligrams per serving, especially if pre-packaged or restaurant-made, due to added salt and seasoning.

Are crab cakes suitable for a low-carb diet?

Crab cakes can be suitable for a low-carb diet if made with minimal breadcrumbs or low-carb binders, as they typically contain around 10 to 15 grams of carbohydrates per serving.

Additional Resources

1. *The Ultimate Guide to Crab Cakes Nutrition*

This comprehensive book explores the nutritional content of crab cakes, including calorie counts, macronutrient breakdowns, and essential vitamins and minerals. It provides insights into how different preparation methods affect nutritional value and offers tips for making healthier crab cakes without sacrificing flavor. Ideal for food enthusiasts and health-conscious readers alike.

2. *Crab Cakes: A Nutritional and Culinary Journey*

Combining culinary art with nutrition science, this book delves into the ingredients that make up crab cakes and their health impacts. It examines traditional recipes alongside modern, health-focused variations, highlighting ways to enhance nutritional benefits. Readers will find practical advice on balancing taste with wellness.

3. *Healthy Crab Cakes: Nutrition Facts and Recipes*

Focused on healthy eating, this book provides detailed nutritional information for various crab cake

recipes. It includes low-fat, gluten-free, and low-carb options, complete with ingredient lists and preparation tips. Perfect for those looking to enjoy crab cakes while maintaining a balanced diet.

4. *Crab Cakes and Nutrition: What You Need to Know*

This easy-to-read guide breaks down the nutritional components of crab cakes, such as protein content, fat types, and sodium levels. It also discusses the health benefits and potential concerns associated with consuming crab cakes regularly. A valuable resource for anyone interested in seafood nutrition.

5. *The Science of Crab Cakes: Nutrition and Health Benefits*

Exploring the science behind the ingredients, this book highlights the nutritional advantages of crab meat and complementary components in crab cakes. It explains how crab cakes can fit into various dietary plans, including weight management and heart-healthy diets. Readers gain a deeper understanding of food science and nutrition.

6. *Crab Cakes Nutrition Handbook for Home Cooks*

Designed for home cooks, this handbook offers detailed nutrition facts for homemade crab cakes. It provides guidance on selecting ingredients to optimize health benefits and reduce unhealthy fats and additives. Includes practical cooking tips to create delicious and nutritious crab cakes from scratch.

7. *Seafood Nutrition Spotlight: Crab Cakes Edition*

Focusing on seafood nutrition, this book shines a spotlight on crab cakes as a popular dish. It discusses the nutritional profile of crab meat and common additives, addressing questions about cholesterol, omega-3 fatty acids, and allergen concerns. Ideal for seafood lovers seeking informed dietary choices.

8. *Low-Calorie Crab Cakes: Nutrition and Recipes*

This book caters to readers aiming to enjoy crab cakes without excess calories. It features recipes that reduce calories through ingredient substitutions and cooking methods while preserving taste. Nutritional analyses accompany each recipe, helping readers make smart food decisions.

9. *Crab Cakes: Nutrition Myths and Facts*

Debunking common misconceptions about crab cakes, this book separates fact from fiction regarding their health effects. It presents evidence-based nutrition information and compares crab cakes to other seafood dishes. Readers will find clarity on how crab cakes fit into a healthy lifestyle.

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crab cakes nutrition info: Prevention RD's Cooking and Baking with Almond Flour

Nicole Morrissey, 2014-08-05 Seventy-five gluten-free sweet and savory recipes made with almond flour from one of the Internet's most popular cooking blog authors. As a registered dietitian, diabetes educator, and blogger, Nicole Morrissey has created a wide variety of recipes for all types of people and their diets. Her goal has always been to provide her clients and fans of her blog with light recipes and meal plans that will help them feel energized and healthy. Having worked with almond flour in her own kitchen, and having the credentials and knowledge to tout its impressive health benefits, Morrissey provides gluten-free recipes for breakfast, lunch, dinner, and between-meal snacks in Prevention RD's Cooking and Baking with Almond Flour. Recipes include: Honey-almond granola clusters Sesame and almond crusted salmon with cilantro chimichurri Pan-seared cod with dill aioli Green beans almondy Cranberry pumpkin bread Meyer lemon-raspberry cupcakes Key lime pie bites And more! Similar to her first cookbook, Prevention RD's Everyday Healthy Cooking, Morrissey includes Cook's Comments, Fun Facts, and Nutrition Notes that teach readers how to adjust portion sizes, make heavy recipes "light," and convert recipes for non-gluten-free friends. In addition, each recipe includes nutrition information including the amounts of calories, carbohydrates, and fats. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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nutritionists and dietitians during the 60s and 70s. These professions have typically seen low numbers of African-Americans. The women whose stories make up this book formed close personal and professional associations that have lasted over decades. The book documents the mentoring, professional guidance, and wisdom they each received from trailblazers in their respective professions. The importance of nutrition to the overall health of the population has been well documented. Though their career paths were different, each of these professional women made tremendous contributions to the health, wellbeing, and safety of their many patients, clients, students, and family members. Because of their backgrounds, they were able to bring a level of sensitivity to health care that was unsurpassed. Narrated through first-person accounts, the book is filled with humorous and heart-warming anecdotes, personal and local history, recipes, and photographs. Journey with these special women along their remarkable paths that demonstrate the power of perseverance, the importance of family and community, and lifting others as we are lifted.

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7: Baked Salmon with Salsa - Recipe 8a: Perfect Egg (Breakfast) - Recipe 8b: Veggie Burger - Recipe 9: Wild Blueberry Pancakes - Recipe 10: Artichoke-Bean Salad - Recipe 11: Mom's Pasta with Marinara Sauce - Recipe 12: London Broil - Recipe 13: Baked Red Snapper - Recipe 14: Cajun Chicken Salad - Recipe 15: Grilled Swordfish - Recipe 16: Perfect Pasta alla Puttanesca - Recipe 17: Shrimp and Spinach Salad - Recipe 18: Pan-Broiled Hanger Steak - Recipe 19: Four-Bean Plus Salad (side dish) - Recipe 20: Beans and Greens Salad - Recipe 21: Tina's Grilled Scallops & Polenta - Recipe 22: Fettuccine in Summer Sauce - Recipe 23: Barbequed Shrimp and Corn - Recipe 24: Cheeseburger Heaven - Recipe 25: Baked Sea Bass - Recipe 26: Grilled Turkey Tenders - Recipe 27: Pasta Rapini - Recipe 28: Grilled Tilapia - Recipe 29: Broiled Lamb Chop - Recipe 30: Chicken with Veggies - Recipe 31: Pasta e Fagioli - Recipe 32: Beef Kebob - Recipe 33: Baked Haddock - Recipe 34a: Chicken Cacciatore - Recipe 34b: Blueberry Muffins - Recipe 35: Poached Cod - Recipe 36: Chicken Piccata - Recipe 37: Beans & Greens Salad - Recipe 38: Pan-Fried Sole - Recipe 39: Beef Steak Strips - Recipe 40: Grilled Scallops and Polenta - Recipe 41: Grilled Pork Chop with Orange - Recipe 42a: Lo-Cal Smoothie - Recipe 42b: Healthy Pasta Salad - Recipe 43: Beef Burgundy - Recipe 44: Chicken Cutlet - Recipe 45: Personal-Size Meal Loaf - Recipe 46: Crab Cakes - Recipe 47: Black-Eyed Peas over Rice - Recipe 48: Pasta Pomodoro - Recipe 49: Healthy Frittata - Recipe 50: Mediterranean Chicken Appendix A: CALORIE VALUE OF FOODS Appendix B: SOUP IN MICROWAVEABLE BOWLS Appendix C: IMPORTANT FROZEN-FOOD INFO - Storing Frozen Foods - Frozen Food Safety - Sodium (Salt) Problem Appendix D: FROZEN ENTREES - Healthy Choice - Lean Cuisine - Kashi - Smart Ones

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simple KETO, PALEO, WHOLE30 FRIENDLY MEAL, with big taste! The KETO DIET (also known as KETOGENIC DIET, LOW CARB DIET and LCHF DIET) is a LOW CARBOHYDRATE, HIGH FAT DIET, TURNS the BODY into a FAT-BURNING MACHINE. It has many PROVEN BENEFITS for WEIGHT LOSS, HEALTH and PERFORMANCE, as MILLIONS of PEOPLE have EXPERIENCED already. By combining the HOTTEST DIET TREND—the LOW-CARB, HIGH-FAT KETO DIET—with the LATEST must-have KITCHEN APPLIANCE—the AIR FRYER, you can make SATISFYING, WHOLE-FOOD DISHES for EVERY MEAL from BREAKFAST TO DINNER, APPETIZERS, TO SIDE DISHES and DESSERTS! The AIR FRYER can HELP with your SUCCESS on the KETO DIET. An AIR FRYER OFFERS a HEALTHY COOKING option for KETO DIETERS and is the PERFECT TOOL to COOK a WIDE RANGE of KETO-FRIENDLY FOODS. Unleash the FULL POTENTIAL of your AIR FRYER and EAT HEALTHFULLY every night. EXPLORE more on the KETO DIET with this KETO COOKING IN YOUR AIR FRYER Cookbook, also it gets you EXPERIMENTING with HEALTHIER WAYS to FRY.

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