



NUTRITION FACTS

Serving size 85 g (3 oz)
Servings per container 100

Amount per serving	
Calories 140	
Calories from Fat 27	
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 340mg	15%
Total Carbohydrate 20g	7%
Dietary Fiber 3g	12%
Sugars 3g	
Protein 10g	
Vitamin A	10%
Calcium	4%
Vitamin C	15%
Iron	8%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Ingredients

FILLING: GREEN CABBAGE, CHICKEN MEAT, ONIONS, WATER, CARROTS, TEXTURED SOY FLOUR, ISOLATED SOY PROTEIN, SUGAR, CONTAINS 2 % OR LESS OF SALT, GARLIC POWDER, SESAME SEED OIL, FLAVOR (CANOLA OIL, SOYBEAN OIL, CHICKEN FAT, GRILL FLAVOR [FROM SUNFLOWER OIL], NATURAL FLAVOR, CHICKEN POWDER), BLACK PEPPER. **WRAPPER:** WHOLE WHEAT FLOUR, WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED DURUM FLOUR (SEMOLINA, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS 2% OR LESS OF VITAL WHEAT GLUTEN, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), SALT, CORN STARCH AS PROCESSING AID.

Allergens

WHEAT, SOY

Case Specifications

Product code	79009
GTIN	00856235005521
Pack Size	100 pieces/case
Tie High	10 x 10
Weight	18.75 lbs Net; 20.10 lbs Gross
Case L,W,H	19.00" x 9.50" x 6.75"
Cube	0.71
Serving Size	3.0 oz per egg roll
Servings Per Case	100 Servings
Shelf Life	18 MONTHS AT 10°F OR LOWER
CN Equivalency	1M/MA, 1 G & 1/4 cup V (Serving size = 3oz/1 eggroll)

Preparation and Cooking

HEATING INSTRUCTIONS:

Prepared from frozen. Cook thoroughly until internal temperature reaches 160 °F. Due to variation in equipment, cooking time and temperature may require adjustment. Allow egg rolls to set 2 - 3 minutes before serving.

Conventional Oven: Preheat oven to 425°F. Heat egg rolls on flat sheet for 25 -30 minutes, Turn egg rolls halfway through the cooking cycle.

Deep Fryer: Heat oil to 350 °F. Fry egg rolls for 6.5 - 8.5 minutes.

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