



NUTRITION FACTS

Serving size 85 g
Servings per container 100

Amount per serving	
Calories 140	Calories from Fat 27
	% Daily Value*
Total Fat 3.5g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 24g	8%
Dietary Fiber 3g	12%
Sugars 2g	
Includes 2g Added Sugars	4%
Protein 4g	
Calcium 27mg	2%
Vitamin D 0	0%
Iron 1mg	6%
Potassium 216mg	4%

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

Rev. 6/8/22

Ingredients

FILLING: GREEN CABBAGE, CARROTS, CELERY, ONION, ROLLED OAT, WATER, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SESAME OIL, DISTILLED VINEGAR, GARLIC POWDER, NATURAL FLAVOR (SUNFLOWER OIL, NATURAL FLAVOR), SUGAR, SALT, ONION POWDER, DEHYDRATED GARLIC, FLAVOR ENHANCER (YEAST EXTRACT, CANOLA OIL), BLACK PEPPER, GINGER POWDER. 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 AND SESAME

Case Specifications

Product code	79011
GTIN	00856235005538
Pack Size	100 pieces/case
Tie High	10 x 10
Weight	18.75 lbs
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
Shelf Life	18 MONTHS AT 10°F OR LOWER
CN Equivalency	1 G & 1/2 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.

