

**PRODUCT DESCRIPTION:**

With every bite of bibigo Chicken & Vegetable Steamed Dumplings you'll experience bold flavors rooted in Korean culinary traditions. Each juicy dumpling is filled with chicken and delicious ingredients like cabbage, onion and shiitake mushrooms, carefully tucked into a perfectly silky wrapper.

- Restaurant-quality dumplings filled with chicken, cabbage, onion and shiitake mushrooms packed into a wrapper for bold flavor
- Makes a satisfying snack or can be part of a quick lunch or dinner whenever you crave Asian flavors
- Enjoy a silky texture when microwaved or steamed
- bibigo crafts dishes with a precise balance of ingredients, flavors and Korean passion to create food that's definitely worth sharing
- Pre-cooked for food safety
- Each case comes with six bags with 3 lbs. of dumplings



**MENU APPLICATIONS:**

- Great for a satisfying snack or savory appetizer.

**PREP INSTRUCTIONS:**

PREPARATION INSTRUCTIONS FOR FOOD SAFETY AND QUALITY HEAT BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Steam: Pre-heat steamer. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20 frozen dumplings into pan without touching. Steam dumplings uncovered for 9-11 minutes or until cooked through. Convection Oven-low fan: Preheat oven to 350°F. Lightly coat a 2" full-size hotel pan with cooking oil spray, line the pan with parchment. Arrange and space apart 20 frozen dumplings into pan without touching and spray a light layer of cooking oil on the top of the dumplings. Add 1/2 cup of water. Cover with foil and bake 23-25 minutes or until cooked through. Let stand 2 minutes before serving. Heating time may vary due to equipment variances. Deep Fry: Pre-heat oil to 350°F, place 10 frozen dumplings into a fryer basket. Fry for 6-7 minutes or until golden brown, periodically shaking baskets during cook time to prevent dumplings from sticking together. \*Deep-frying is considered a secondary preparation method, although not preferred due to the potential for particulate development in the fryer\*

**INGREDIENTS:**

INGREDIENTS: FILLING: CHICKEN, CABBAGE, ONION, SOUP BASE (WATER, GELATIN, YEAST EXTRACT, SALT), SHIITAKE MUSHROOMS (WATER, DRIED SHIITAKE MUSHROOM), CONTAINS 2% OR LESS OF: GARLIC, SESAME OIL, SUGAR, YEAST EXTRACT, SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT), SALT, SPICE, NATURAL FLAVOR (YEAST EXTRACT, NATURAL FLAVOR, SALT). DOUGH: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, FOOD STARCH, CONTAINS 2% OR LESS OF: SALT, VEGETABLE OIL.

Cooking Method	Temp	Time	Instructions
Steam		9-11 MINUTES	Heat before serving
Convection Oven	350 °F	23-25 MINUTES	Heat before serving
Deep Fry		6-7 MINUTES	Heat before serving

**SHIPPING INFO / SHELF LIFE:**

**SHIPPING INFO:**

GTIN (Case):	10807176540852
Gross Weight:	19.30
Net Weight:	18.00
Each Weight:	3.00
Cube:	1.01
Dimensions (LxWxH):	17.88 x 12 x 8.13
Cases/Pallet:	64
Tie:	8
High:	8
Frozen Shelf Life (days):	450

**ALLERGENS:**

Contains Wheat or derivatives, Soy or derivatives, and Sesame Seeds or derivatives.

**NUTRITION INFORMATION:**

Serving Size:	3 Dumplings (85g)	-
Serving Size (grams):	85	-



<b>Serving Size (weight oz):</b>	3	-
<b>Eaches/Case:</b>	282	-
<b>Inner Packs/Case:</b>	6	-
<b>Servings/Case:</b>	96	-
<b>Calories:</b>	120	-
<b>Calories From Fat:</b>	25	-
<b>% Calories From Fat:</b>	18%	-
<b>Calories From Saturated Fat:</b>	0	-
<b>% Calories from Saturated Fat:</b>	0%	-
<b>Total Fat:</b>	2.5	3%
<b>Saturated Fat:</b>	0	0%
<b>Trans Fat:</b>	0	-
<b>Cholesterol:</b>	25	8%
<b>Sodium:</b>	310	13%
<b>Potassium:</b>	150	4%
<b>Total Carbohydrate:</b>	15	5%
<b>Total Dietary Fiber:</b>	1	3%
<b>Sugars:</b>	1	-
<b>Added Sugars:</b>	1	0%
<b>Protein:</b>	9	-
<b>Vitamin A:</b>	-	-
<b>Vitamin C:</b>	-	-
<b>Vitamin D:</b>	0	0%
<b>Calcium:</b>	0	0%
<b>Iron:</b>	1.1	6%
<b>Whole Grain:</b>	-	-

\* Percent Daily Values are based on a 2,000 calorie diet.



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