

**PRODUCT DESCRIPTION:**

Light mix of Shrimp and Vegetables in a crispy mini spring roll shell

- Easy prep: fries up to crispy perfection in minutes
- Can be served as an Asian appetizer, side dish, or entrée
- Not fully cooked - must be cooked to an internal temperature of 169°F
- Each case comes with 150 spring rolls

**MENU APPLICATIONS:**

- Can be served as an Asian appetizer, side dish, or entrée



**PREP INSTRUCTIONS:**

COOKING INSTRUCTIONS NOT FULLY COOKED: FOR FOOD SAFETY AND QUALITY, MUST BE COOKED THOROUGHLY TO AN INTERNAL TEMPERATURE OF 169°F AS MEASURED BY USE OF A FOOD THERMOMETER. Deep Fryer: Pre-heat oil to 350°F. Place 12 frozen rolls into a fryer basket. Fry for 4 - 4.5 minutes or until golden brown and cooked through, periodically shaking baskets during cook time to prevent sticking together. Convection Oven: Pre-heat oven to 400°F. Place 18 frozen rolls spaced apart onto a parchment lined sheet pan. Bake for 10 - 12 minutes, turning rolls over once. For crunchier skins, lightly spray rolls with cooking oil prior to baking. Conventional Oven: Pre-heat oven to 375°F. Place 18 frozen rolls spaced apart onto a parchment lined sheet pan. Bake for 18 - 20 minutes, turning rolls over once. For crunchier skins, lightly spray rolls with cooking oil prior to baking. Keep frozen until used. Do not re-freeze if thawed. Cooking time may vary due to equipment variances. Refrigerate or discard any unused portion.

**INGREDIENTS:**

INGREDIENTS: FILLING: SHRIMP (SHRIMP, WATER), VERMICELLI (MUNG BEAN STARCH, POTATO STARCH, SALT), JICAMA, ONION, CARROTS, CABBAGE, SZECHUAN SAUCE (SHALLOTS, SOY SAUCE [WATER, DEFATTED SOYBEANS, WHEAT, SALT], SUGAR, SOYBEAN OIL, GREEN ONION, GARLIC, SESAME OIL, VINEGAR, WATER, CHILI POWDER, CHILI PEPPERS, CORN STARCH), GREEN ONION. CONTAINS 2% OR LESS OF FRIED GARLIC (GARLIC, SOYBEAN OIL), EDAMAME, SUGAR, SOY SAUCE (WATER, DEFATTED SOYBEANS, WHEAT, SALT), CHIVES, YEAST EXTRACT, SESAME OIL, SALT, FLAVOR ENHANCER (FERMENTED DEXTROSE, MALTODEXTRIN), FLAVOR ENHANCER (FERMENTED SUGAR, MALTODEXTRIN), SPICE. WRAPPER: WATER, WHEAT FLOUR, WHEAT STARCH, CONTAINS 2% OR LESS OF: RICE STARCH, SOYBEAN OIL, SALT, GLYCERINE, SOY LECITHIN, ASCORBIC ACID, SORBITOL, BAKING SODA, RIBOFLAVIN (FOR COLOR). PAR-FRIED IN SOYBEAN OIL.

Cooking Method	Temp	Time	Instructions
Deep Fry	350 °F	4 - 4.5 MINUTES	Cook before serving
Convection Oven	400 °F	10 - 12 MINUTES	Cook before serving
Conventional Oven	375 °F	18 - 20 MINUTES	Cook before serving

**SHIPPING INFO / SHELF LIFE:**

**SHIPPING INFO:**

<b>GTIN (Case):</b>	10807176540364
<b>Gross Weight:</b>	9.22
<b>Net Weight:</b>	8.27
<b>Each Weight:</b>	2.64
<b>Cube:</b>	0.44
<b>Dimensions (LxWxH):</b>	11.42 x 9.84 x 6.69
<b>Cases/Pallet:</b>	90
<b>Tie:</b>	15
<b>High:</b>	6
<b>Frozen Shelf Life (days):</b>	540

**ALLERGENS:**

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

**NUTRITION INFORMATION:**

<b>Serving Size:</b>	3 Spring Rolls (75g)	-
<b>Serving Size (grams):</b>	75	-
<b>Serving Size (weight oz):</b>	2.64	-
<b>Eaches/Case:</b>	150	-
<b>Inner Packs/Case:</b>	1	-
<b>Servings/Case:</b>	50	-
<b>Calories:</b>	150	-



<b>Calories From Fat:</b>	50	-
<b>% Calories From Fat:</b>	36%	-
<b>Calories From Saturated Fat:</b>	10	-
<b>% Calories from Saturated Fat:</b>	6%	-
<b>Total Fat:</b>	6	8%
<b>Saturated Fat:</b>	1	6%
<b>Trans Fat:</b>	0	-
<b>Cholesterol:</b>	10	4%
<b>Sodium:</b>	580	25%
<b>Potassium:</b>	110	2%
<b>Total Carbohydrate:</b>	19	7%
<b>Total Dietary Fiber:</b>	2	9%
<b>Sugars:</b>	3	-
<b>Added Sugars:</b>	3	6%
<b>Protein:</b>	4	-
<b>Vitamin A:</b>	-	-
<b>Vitamin C:</b>	-	-
<b>Vitamin D:</b>	0	0%
<b>Calcium:</b>	200	15%
<b>Iron:</b>	0.7	4%
<b>Whole Grain:</b>	-	-

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



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