

PRODUCT DESCRIPTION:

Light mix of Yambean, edamame, carrot, cabbage, sweet potato 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 165°F
- Each case comes with 150 spring rolls

MENU APPLICATIONS:

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

PREP INSTRUCTIONS:

NOT FULLY COOKED: FOR FOOD SAFETY AND QUALITY, MUST BE COOKED THOROUGHLY TO AN INTERNAL TEMPERATURE OF 165°F AS MEASURED BY USE OF A FOOD THERMOMETER. Convection: Preferred method: Pre-heat oven to 400°F on low fan. Place 18-20 frozen rolls spaced apart onto a parchment lined sheet pan. Bake for 13-15 minutes, turning rolls over once. For crunchier skins, lightly spray rolls with cooking oil prior to baking. Deep-Fry: Pre-heat oil to 350°F, place 10-12 frozen rolls into a fryer basket. Fry 4-5 minutes or until golden brown and heated through, periodically shaking baskets during cook time to prevent sticking together. Conventional: Preheat oven to 375°F. Place 18-20 frozen rolls spaced apart onto a parchment lined sheet pan. Bake for 20 minutes, turning rolls over once. For crunchier skins, lightly spray rolls with cooking oil prior to baking Conventional: Pre-heat oven to 400°F on low fan. Place 18-20 frozen rolls spaced apart onto a parchment lined sheet pan. Bake for 15-17 minutes, turning rolls over once. For crunchier skins, lightly spray rolls with cooking oil prior to baking Cooking time may vary due to equipment variances. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	400 °F	13-15 MINUTES	Cook before serving
Deep Fry	350 °F	4 - 5 MINUTES	Cook before serving
Conventional Oven	375 °F	20 MINUTES	Cook before serving

**INGREDIENTS:**

INGREDIENTS: WRAPPER (WATER, WHEAT FLOUR, RICE POWDER, WHEAT STARCH, SOYBEAN OIL, SALT, SOY LECITHIN), JICAMA, EDAMAME (SOY), CARROTS, CABBAGE, SWEET POTATO, WHEAT PROTEIN, DEFATTED SOYBEAN FLOUR, BAMBOO SHOOTS, ONION, CONTAINS LESS THAN 2% OF: SOY PROTEIN CONCENTRATE, LEEKS, SOY SAUCE (WATER, DEFATTED SOYBEANS, WHEAT, SALT), GREEN ONION, SUGAR, RED ONION, SOYBEAN OIL, DEXTROSE, SALT, DRIED ONION, SPICE, FLAVOR ENHANCER (DISODIUM GUANYLATE AND DISODIUM INOSINATE). FRIED IN VEGETABLE OIL (SOYBEAN OIL).

SHIPPING INFO / SHELF LIFE:**SHIPPING INFO:**

GTIN (Case):	10072180690224
Gross Weight:	9.16
Net Weight:	8.25
Each Weight:	2.64
Cube:	0.38
Dimensions (LxWxH):	11.44 x 9.88 x 5.88
Cases/Pallet:	90
Tie:	15
High:	6
Frozen Shelf Life (days):	540
Refrigerated Shelf Life (days):	0

ALLERGENS:

Contains
Wheat or its Derivatives, Soy or its Derivatives,

NUTRITION INFORMATION:

Serving Size:	3 Spring Rolls (75g)	-
Serving Size (grams):	75	-
Serving Size (weight oz):	2.64	-
Eaches/Case:	150	-

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Jason Kerr
Director Regulatory Affairs & Specification Management



Inner Packs/Case:	1	-
Servings/Case:	50	-
Calories:	190	-
Calories From Fat:	90	-
% Calories From Fat:	47%	-
Calories From Saturated Fat:	20	-
% Calories from Saturated Fat:	9%	-
Total Fat:	10	13%
Saturated Fat:	2	9%
Trans Fat:	0	-
Cholesterol:	0	0%
Sodium:	360	15%
Potassium:	140	4%
Total Carbohydrate:	19	7%
Total Dietary Fiber:	3	10%
Sugars:	3	-
Added Sugars:	1	3%
Protein:	5	-
Vitamin A:	-	-
Vitamin C:	-	-
Vitamin D:	0	0%
Calcium:	0	0%
Iron:	0.9	4%
Whole Grain:	0	0%

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

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