



Shrimp Egg Rolls

**Fresh Shrimp Mixed with a
Perfect Blend of Vegetables and
Tasty Authentic Asian Seasoning
all Wrapped with our Traditional
Crispy Egg Roll Crust**



SERVING SUGGESTIONS

- Cut On Bias With Your Favorite Dipping Sauce
- Place Whole In Wax Paper Bag To Go
- 3 Ounce Portion Size
- Great Appetizer Item
- Dippable In Any Side Sauce
- Great Flavor In Appetizer Size
- Crispy Egg Roll Skin
- Able To Be Deep Fried, Air Fried, or Baked

Shrimp Egg Rolls

KEEP FROZEN

HEATING INSTRUCTIONS

Deep Fryer 350°F

Conventional Oven 400°F

Frozen 6-7 min
Thawed 4 min

8-9 min, each side

Airfry: Frozen 400°F – 12-14 minutes

Heat to Internal Temperature of 165°F



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INGREDIENTS:

FILLING: Cabbage, Cooked Shrimp, Carrot, Dry Mushroom, Textured Vegetable Protein(Soy Monoitrate, Pyridoxine Hydrochloride, Riboflavin and Cyanocobalamin), Sugar, Salt, Starch, Methylcellulose, Modified Starch, M.S.G, Vegetable Oil, Garlic Powder, Black Pepper.

CRUST: Bleached Wheat Flour Enriched [Niacin,Reduced Iron,Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour, Potassium Bromate], Water, Egg, Salt, Corn Starch, Soy Lecithin, FD&C Yellow #5 & #6, Less Than 0.1 Of 1% Sodium Benzoate As A Preservative.

Allergens: Wheat, Soy, Milk

Nutrition Facts

varies servings per container

Serving size 1 piece (85g)

Amount Per Serving

Calories **90**

% Daily Value*

Total Fat 0.5g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g **0%**

Cholesterol 10mg **3%**

Sodium 330mg **14%**

Total Carbohydrate 14g **5%**

Dietary Fiber 1g **4%**

Total Sugars 2g

Includes 0g Added Sugars **0%**

Protein 5g **10%**

Vitamin D 0mcg **0%**

Calcium 26mg **2%**

Iron 0.72mg **4%**

Potassium 0mg **0%**

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.