



Vegetable Egg Rolls

**Freshly Cut Vegetables Blended
with 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

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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, Celery, Dry Mushroom, Carrot, Textured Vegetable Protein(Soy Mononitrate, Pyridoxine Hydrochloride, Riboflavin And Cyanocobalamin), Sugar, Salt, Methylcellulose, Modified Corn Starch, Monosodium Glutimate, Vegetable Oil, Garlic Powder, Black Pepper.

CRUST: Wheat Flour [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

1 servings per container

Serving size 1pc (3 oz/ 85g)

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 0g

Cholesterol < 5mg 2%

Sodium 270mg 12%

Total Carbohydrate 21g 8%

Dietary Fiber 3g 11%

Total Sugars 3g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 36mg 2%

Iron 1.08mg 6%

Potassium 188mg 4%

* 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.