

## Pork Dumplings with Chives (Gyoza) 1 kg



### Product Specifications

Product Code: 101592A (Old Code: 1592)

Packs per Carton: 6

Net Pack Weight: 1 kg (50 pcs x 20g)

Net Carton Weight: 6 kg

GTIN Inner: 9313353015920

GTIN Outer: 19313353015927

Shelf Life: 2 years

Storage Requirements: Below -18°C Frozen

Carton Measurements: L370mm x W255mm x H262mm

Cartons per Pallet: 1.2m pallet - 52 ctns; 2.4m pallet - 104 ctns (13 ctns per layer)

### Product Description & Usage

For traditional taste and handmade appearance, you can't go past these aromatic pork dumpling, fragrant with chives.

### Features & Benefits

- \* Premium cuts of Aussie Pork
- \* Par-cooked for convenience and easy preparation without compromising on taste or quality!
- \* Premium restaurant quality
- \* Individually quick frozen
- \* No added preservatives

### Perfect for

<ul style="list-style-type: none"> <li>* Functions and Event Catering</li> <li>* Restaurants &amp; Cafes</li> <li>* Universities, Hospitals</li> </ul>	<ul style="list-style-type: none"> <li>* Hotels, Resorts</li> <li>* Takeaway/noodle bars</li> <li>* Finger food or Yum Cha</li> </ul>
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### Ingredients & Allergen information

**Wheat** Flour, Pork (25%), Water, Chives (12%), Cabbage, Shallots, Sugar, **Wheat Gluten**, Vegetable Oil, Spices, Thickener (1412, 415), Salt, Light **Soy** Sauce, Bean Paste (**Soy, Wheat**), Dark **Soy** Sauce, Gelatine, **Sesame** Oil, Flavour Enhancer (621, 635), Mineral Salt (451, 450), Potato Starch, Corn Flour (**Wheat**).

Contains **Wheat, Gluten, Soy, Sesame**.

The premises where this product is made uses egg, fish, seafood and sulphites.

### Cooking Instructions

Do not defrost product before cooking as pastry will breakup.

- 1. STEAM:** Arrange each frozen dumpling in a steamer and ensure they are not touching. Steam for 6-8 minutes.
- 2. DEEP FRY:** Pre-heat oil to 170-180°C then deep fry frozen dumplings for 3-4 minutes or until hot and golden brown. Drain oil and serve.
- 3. PAN FRY:** Follow the Steam or Boil step. Arrange steamed/boiled dumplings bottom side down on a liberally oiled pan. Pan fry for 2-3 minutes or golden & crispy on the bottom.
- 4. BOIL:** Bring a large pot of water to the boil. Add frozen dumplings and cook for 4-6 minutes stirring the water in a circular motion to prevent sticking together.

Cooking times and temperatures may vary according to appliance and portion sizes.

### Nutritional Information

Servings per pack: 10	Avg Qty Per Serving	Avg Qty Per 100g
Serving Size: 100 g		
Energy	1040 kJ (249 Cal)	1040 kJ (249 Cal)
Protein	10.2 g	10.2 g
Fat - Total	10.1 g	10.1 g
- Saturated Fat	3.3 g	3.3 g
Carbohydrates - Total	28.3 g	28.3 g
- Sugars	2.6 g	2.6 g
- Sodium	275 mg	275 mg

Note: Nutritional values are based on average figures and on standard production formulation. Actual portion size and nutritional values may vary. Ingredients are subject to seasonal variation.