



The food that *Asians Choose*

Lotus Vegetable Dim Sim 1.92 KG



Product Specifications

- Product Code: 121517A (Old Code: 1517)
- Packs per Carton: 9
- Net Pack Weight: 1.92 KG
- Net Carton Weight: 17.28 KG
- GTIN Inner: 9313353011472
- GTIN Outer: 19313353011479
- Shelf Life: 2 years
- Storage Requirements: Below -18°C Frozen
- Carton Measurements: Ext: L545mm x W278mm x H285mm
- Cartons per Pallet: 1.2m pallet - 32 ctns; 1.8m pallet -56 ctns (8 ctns per layer)

Product Description & Usage

Australia's popular Lotus Vegetable Dim Sims fuse fresh vegetables, Hokkien noodles & spices encased with delicately wrapped wonton pastry to create a decadent entrée, snack or meal.

Can be either deep fried, shallow fried or steamed.

Ingredients & Allergen information

Vegetables (45%) (Cabbage, Carrot), Water, **Wheat** Flour, Hokkien Noodle (**Wheat** Flour, Water, Salt, Colour (164)), Corn Starch, Salt, **Soybean** Oil, Sugar, Flavour Enhancer (621), Spices.

Contains: Wheat, Gluten and Soy.

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

Nutritional Information

Servings per pack: 12 Serving Size: 160 g (2 pcs)	Avg Qty Per Serving	Avg Qty Per 100g
Energy	1110 kJ (265 Cal)	693 kJ (166 Cal)
Protein	6.4 g	4.0 g
Fat - Total	2.2 g	1.4 g
- Saturated Fat	0.3 g	0.2 g
Carbohydrates - Total	53.9 g	33.7 g
- Sugars	6.9 g	4.3 g
- Sodium	962 mg	601 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

Features & Benefits

- * Ideal for Vegetarians
- * Authentic Wonton Pastry
- * Long 2 year shelf life
- * Superb presentation with handmade appearance
- * Unique product, alternative to sausage roll & meat pie
- * Unique presentation
- * Excellent holding time

Perfect for

- * Race courses & Fun Parks
- * Workplace canteens & Food courts
- * Universities
- * Takeaways
- * Road side Diners
- * Prisons

Product of China

Cooking Instructions

For best results, defrost in refrigerator overnight. Do not refreeze product. Use within 24 hours after defrosting.

Pre-heat oil to 170 - 180°C, then follow one of the methods below:

(a) Flash Fry From Frozen Then Deep Fry*: Flash fry product until pastry starts to brown, then leave aside for 10 minutes to allow internal defrosting. Deep fry for a further 3-5 minutes until hot and golden brown. Drain oil and serve

(b) Deep Fry After Thawing: Deep fry for approximately 4-8 minutes until hot and golden brown. Drain oil and serve.

(c) Deep Fry From Frozen: Deep fry for approximately 10 minutes until hot and golden brown. Drain oil and serve.

Steam - Submerge product in water for 5 seconds. Place product in a steamer and steam over boiling water until soft.

(a) Thawed: 10-15 mins (b) Frozen: 15-20 mins

* Use this method for best results

Results may vary according to cooking equipment used and portion sizes. Please adjust cooking instructions (e.g times and temperatures)