

Vegetable Spring Rolls – Cocktail 1.44 kg



Product Specifications

Product Code: 121528A (Old code: 1528)

Packs per Carton: 8

Net Pack Weight: 1.44 kg

Net Carton Weight: 11.52 kg

GTIN Inner: 9313353070363

GTIN Outer: 19313353070360

Shelf Life: 2 years

Storage Requirements: Below -18°C Frozen

Carton Measurements: L485mm x W335mm x H180mm

Cartons per Pallet: 1.2m pallet - 40 ctns; 1.8m pallet -64 ctns (8 ctns per layer)

Product Description & Usage

Superb mix of the finest quality Chinese vegetables, combined with traditional spices, then wrapped in a light, crisp pastry.

Also available in medium 50g, jumbo 140g and cigar 30g sizes.

Ingredients & Allergen information

Mixed Vegetables (50%) (Cabbage, Carrot, Green Peas, Onion, Fungus), Wheat Flour, Water, Vermicelli, Vegetable Oil, Sugar, Corn Starch, Salt, Spices.

Contains: Gluten (Wheat).

Dimensions

Length: 7.5cm

Diameter: 2cm

Nutritional Information

Servings per pack: 9.6 Serving Size: 150 g (10)	Avg Qty Per Serving	Avg Qty Per 100g
Energy	1150 kJ (275 Cal)	768 kJ (184 Cal)
Protein	6.2 g	4.1 g
Fat - Total	7.5 g	5.0 g
- Saturated Fat	3.3 g	2.2 g
Carbohydrates - Total	45.3 g	30.2 g
- Sugars	5.0 g	3.3 g
- Sodium	600 mg	400 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

- * Premium Quality
- * Low Oil Absorption
- * No MSG
- * Halal certified and Vegan Friendly
- * Superior high density pastry, which stays crisp for long periods and absorbs only a small amount of oil
- * Hand wrapped with generous and authentic fillings for that gorgeous hand-made appearance
- * Convenient and easy to prepare, while saving time and money

Perfect for

- * Functions & Event Catering
- * Restaurants & Cafes
- * Takeaways & Noodle Bars
- * Finger food or Yum Cha
- * Hotels & Motels
- * Institutions
- * Entrée or side dishes

Made in China

Cooking Instructions

Do not defrost product before cooking as pastry will break up.

1. FLASH FRY THEN DEEP FRY: Pre heat oil to 170 - 180°C. Flash fry product for approximately 1-2 minutes until pastry starts to brown. Then leave aside for 10 minutes or more. When ready to serve, deep fry (re-fry) product at 170 -180°C for 2-3 minutes (or until cooked and golden brown). Drain oil and serve.

2. DEEP FRY: Pre-heat oil to 170 - 180°C. Deep fry product for 3-5 minutes (or until cooked and golden brown). Drain oil and serve.

3. OVENBAKE: Pre heat oven to 170 - 180°C. Brush or spray product with oil. Place product on an oven rack. Bake in oven for 15-25 minutes (or until cooked and light brown) then serve.

Note: Cooking equipment used may vary considerably, producing different results. Please adjust cooking temperatures and times if necessary.