

Vegetable Samosas – Cocktail 1.54 kg

Product Specifications

Product Code: 121529A (Old code: 1529)
Packs per Carton: 8
Net Pack Weight: 1.54 kg (96 pcs x 16 g)
Net Carton Weight: 12.32 kg
GTIN Inner: 9313353070370
GTIN Outer: 19313353070377
Shelf Life: 2 years
Storage Requirements: Below -18°C Frozen
Carton Measurements: L520mm x W305mmx H190mm
Cartons per Pallet: 1.2m pallet - 40 ctns; 1.8m pallet -64 ctns (8 ctns per layer)

Product Description & Usage

Tantalise your taste buds and make an impression with these delightful finger food sensations that are perfect for any occasion. Hakka’s vegetable samosas combine a delicious blend of authentic herbs, spices and fresh mixed vegies wrapped is a crisp delicate package. Spice up your next event with the taste of India!

Ingredients & Allergen information

Mixed Vegetables (58%)(Potato, Onion, Green Peas), Water,
Wheat Flour, Curry Powder (3%), Vegetable Oil, Sugar, Salt, Spices.

Contains: Wheat, Gluten.

Dimensions

Length of each side: 6.4cm

Nutritional Information

Servings per pack: 9.6 Serving Size: 160 g (10pcs)	Avg Qty Per Serving	Avg Qty Per 100g
Energy	1230 kJ (294 Cal)	772 kJ (185 Cal)
Protein	6.7 g	4.2 g
Fat - Total	8.3 g	5.2 g
- Saturated Fat	3.5 g	2.2 g
Carbohydrates - Total	47.8 g	29.9 g
- Sugars	3.7 g	2.3 g
- Sodium	592 mg	370 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
- * No MSG
- * Authentic tastes of India
- * 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
- * Low Oil Absorption
- * Halal certified and Vegan Friendly

Perfect for

- * Functions & Event Catering
- * Fingerfood
- * Hotel & Motels
- * Restaurants & Cafes
- * Pubs/clubs & Casinos
- * Institutions

Made in China

Cooking Instructions

Do not defrost product before cooking as pastry will breakup

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

* Use this method for best results
 Note: Cooking equipment used may vary considerably, producing different results. Please adjust cooking temperatures