

Medium Vegetable Spring Rolls 1.8 KG



Product Specifications

Product Code: 121532A (Old Code: 1532)

Packs per Carton: 8

Net Pack Weight: 1.8 KG (50 g x 36 pcs)

Net Carton Weight: 14.4 KG

GTIN Inner: 9313353070387

GTIN Outer: 19313353070384

Shelf Life: 2 years

Storage Requirements: Below -18°C Frozen

Carton Measurements: L520mm x W335mm x H330mm

Cartons per Pallet: 1.2m pallet - 36 ctns; 1.8m pallet -60 ctns (12 ctns per layer)

Product Description & Usage

A traditional assortment of fresh vegetables wrapped in thin sheets of pastry, this divine entrée ensure customer satisfaction and repeat business!

Ideal as an entrée, or snack

Ingredients & Allergen information

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

Contains Wheat, Gluten.

Dimensions

Length: 9.5 cm

Diameter: 3 cm

Nutritional Information

Servings per pack: 12 Serving Size: 150 g (3 pcs)	Avg Qty Per Serving	Avg Qty Per 100g
Energy	1250 kJ (299 Cal)	830 kJ (198 Cal)
Protein	6.3 g	4.2 g
Fat - Total	7.7 g	5.1 g
- Saturated Fat	3.5 g	2.3 g
Carbohydrates - Total	50.3 g	33.5 g
- Sugars	3.3 g	2.2 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
- * No MSG
- * 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
- * Takeaways & Noodle Bars
- * Hotel & Motels
- * Entrée or side dishes
- * Restaurants & Cafes
- * Fingerfood or Yum Cha
- * Institutions

Product Origin: Made in China

Cooking Instructions

Do not defrost product before cooking as pastry will breakup.

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 3-5 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 4-7 minutes (or until cooked and golden brown). Drain oil and serve.

3. 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 20-30 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 and times if necessary.