



The food that *Asians Choose*

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	Avg Qty Per Serving	Avg Qty Per 100g
Serving Size: 150 g (3 pcs)		
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.

Medium Vegetable Spring Rolls 1.8 KG



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
- * Fingerfood or Yum Cha
- * Hotel & Motels
- * Institutions
- * Entrée or side dishes

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.