

## Product Specifications

**Product Code:** 121533A (Old Code: 1533)

**Packs per Carton:** 8

**Net Pack Weight:** 2.24 Kg

**Net Carton Weight:** 17.92 kg

**GTIN Inner:** 9313353070400

**GTIN Outer:** 19313353070407

**Shelf Life:** 2 years

**Storage Requirements:** Below -18°C Frozen

**Carton Measurements:** L570mm x W330mm x H185mm

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

## Product Description & Usage

At 140 grams, our Jumbo Spring Rolls are jam-packed with tasty nutritious vegies and fresh spices to keep you energetic all day!

Also available in medium 50g, cigar 30g and cocktail 15g 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:** Wheat, Gluten.

## Dimensions

Length: 14cm

Diameter: 3.5cm

## Nutritional Information

Servings per pack: 16	Avg Qty Per Serving	Avg Qty Per 100g
Serving Size: 140 g ( 1 )		
Energy	1110 kJ (265 Cal)	790 kJ (189 Cal)
Protein	9.1 g	6.5 g
Fat - Total	6.0 g	4.3 g
- Saturated Fat	1.3 g	0.9 g
Carbohydrates - Total	43.0 g	30.7 g
- Sugars	8.7 g	6.2 g
- Sodium	514 mg	367 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.

## Vegetable Spring Rolls – Jumbo 2.24kg



## 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

- \* Takeaways/Fish n chip shops
- \* Workplace canteens
- \* Road Houses
- \* Sporting venues
- \* Hospital eateries
- \* Universities

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 5-8 mintues (or until cooked and golden brown). Drain oil and serve.

**2. OVENBAKE:** Pre heat oven to 170 - 180°C. Brush or spray product with oil. Place product on an oven rack. Bake in oven for 25-35 minutes (or until cooke d 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.