



The food that *Asians Choose*

Hakka Vegetarian Dumplings(Gyoza) 1kg



Product Specifications

Product Code: 121553A (Old Code: 1553)

Packs per Carton: 6

Net Pack Weight: 1 kg

Net Carton Weight: 6 kg

GTIN Inner: 9313353015531

GTIN Outer: 19313353015538

Shelf Life: 2 years

Storage Requirements: Below -18°C Frozen

Carton Measurements: L365mm x W263mm x H265mm

Cartons per Pallet: 1.2m pallet - 52 ctns; 1.8m pallet - 78 ctns (13 ctns per layer)

Product Description & Usage

A tasty medley of wholesome vegetables wrapped in a versatile silky pastry. A great vegetarian option for your finger food or catering menu!

Ingredients & Allergen information

Vegetables (29%)(Cabbage, Carrot, Onion, Chives, Shallots), **Wheat Flour**, Water, **Soy Protein (Soybean Powder, Water)**, Mushroom, Vermicelli, Black Fungus, **Soybean Oil**, Water Chestnuts, Vegetarian Oyster Sauce (**Wheat, Soy**), **Soy Sauce**, Corn Starch, Sugar, Spices, **Sesame Oil**, Salt, Flavour Enhancer (621), Spinach Juice, Natural Colour (Chlorophyll).

Contains Wheat, Gluten, Soy, Sesame.

The premises where this product is made uses egg, fish, milk, crustacean and seafood.

Nutritional Information

Servings per pack: 10 Serving Size: 100g (5pcs)	Avg Qty Per Serving	Avg Qty Per 100g
Energy	643 kJ (154 Cal)	643 kJ (154 Cal)
Protein	4.2 g	4.2 g
Fat - Total	1.2 g	1.2 g
- Saturated Fat	0.3 g	0.3 g
Carbohydrates - Total	32.7 g	32.7 g
- Sugars	4.1 g	4.1 g
- Sodium	604 mg	604 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

- * Attractive presentation to impress your guests
- * 100% Natural colouring
- * Par-cooked for convenience
- * Sturdy protective packaging
- * Great potential profits
- * Suitable for vegetarians
- * Authentic recipe
- * No added preservatives
- * BRC and HACCP approved

Perfect for

- * Functions and Event Catering
- * Restaurants & Cafes
- * Universities, Hospitals
- * Hotels, Resorts
- * Takeaway/noodle bars
- * Finger food or Yum Cha

Product of China

Cooking Instructions

Do not defrost before cooking

- 1. BOIL:** Prepare a large pot of water and bring it to the boil. Drop frozen dumplings into the boiling water and cook at high heat without covering the pot. Stir the water gently with a ladle in a slow circular motion to prevent dumplings sticking together. Cook for approximately 4- 5 minutes then strain before serving.
- 2. STEAM:** Arrange each frozen Prawn Dumplings on a plate or steamer and ensure they are not touching. Steam for approximately 4-5 minutes over boiling water and serve with your favourite dipping sauce.
- 3. PAN FRY:** Cook dumplings by following methods (1) Boil or (2) Steam above. Arrange cooked dumplings bottom side down on a liberally oiled pan. Pan fry for approximately 2-3 minutes or until golden brown and crispy on the bottom side. Serve hot with your favourite dipping sauce.
- 4. DEEP FRY:** Pre-heat oil to 170-180°C then deep fry frozen dumplings for 3-4 minutes or until hot and golden brown. Drain oil and serve.
- 5. MICROWAVE(900W):** Submerge frozen dumplings in a bowl of hot water and microwave on high for 3-5 minutes.

Results may vary according to cooking equipment used and portion sizes. Please adjust cooking instructions (eg. times and temperatures) as necessary.