The food that Asians Choose

# Medium Vegetable Spring Rolls 1.8 KG



## Product Specifications

**Product 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 W335mmx 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

## 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

## Ingredients & Allergen information

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

**Allergen Information: Contains Gluten (Wheat).**

## 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

## Dimensions

Length: 9.5 cm
Diameter: 3 cm

## 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). Drail 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.

## Nutritional Information

| Servings per pack: 12<br>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