Van Lang

442000 - Chicken Potstickers

Traditional hand-pleated dumplings filled with chicken thigh meat, water chestnut, onions, carrots. Quantity: 1 oz. pieces 200 per case (4 trays of 50) Preparation Method: Steam from frozen at 212°F for 10-12 minutes until filling temperature reaches 165°F. It may be helpful to oil the pan to prevent sticking. Internal temperature must reach 165°F as measured by a thermometer...



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
442000	00813945020961	200/0.8 OZ

Brand	Brand Owner	GPC Description
Van Lang	Van Lang Foods	Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10.3 LBR	10 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.5 INH	9.5 INH	6.5 INH	0.59 FTQ	13x10	237 Days	-5 FAH / -2.5 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

50 Servings per container

Serving Size **4.0 PC**

Amount Per Serving

Calories **180**

	% Daily Value*
Total Fat 7 g	**9%**
Saturated Fat 1.5 g	**8%**
Trans Fat 0 g	
Cholesterol 30 mg	**10%**
Sodium 350 mg	**15%**
Total Carbohydrates 23 g	**8%**
Dietary Fiber 1 g	**4%**
Total Sugars 3 g	
Includes 1 g Added Sugars	**%**
Protein 9 g	
Vitamin D 0 mcg	0%
Calcium 26 mg	2%
Iron 0.72 mg	4%
Potassium 188 mg	4%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Keep in -20°F to 10°F freezer until ready to cook.-----

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - C
- Peanuts - MC
- Eggs - C
- Tree - MC
- Soybean - C
- Fish - MC
- Wheat - C
- Shellfish - C
- Sesame - C
- Crustaceans - C
- Molluscs - C

INGREDIENTS

INGREDIENTS: FILLING: Chicken, Water Chestnut (water chestnut, water, citric acid), Onions, Carrots, Sugar, Garlic Oil (garlic, soybean oil), Oyster Flavor Sauce (water, sugar, oyster extractives (oyster, water, salt), monosodium glutamate, modified corn starch, wheat flour, caramel color. Contains wheat), Garlic, Ginger, Salt, Sesame Oil (sesame seed oil), Soy Sauce (water, wheat, soybeans, salt, sodium benzoate: less than 1/10 of 1% as a preservative), Black Pepper. WRAPPER: Dumpling Wrapper (enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), water, soybean oil, less than 0.5% of sorbitol, dough conditioner (distilled monoglycerides), citric acid, potassium sorbate added to retard spoilage. Dusted with cornstarch. Contains: wheat). SEALANT: Liquid Egg. COOKING INSTRUCTIONS: Steam from frozen at 212°F for 10-12 minutes. Internal temperature must reach 165°F as measured by a thermometer. CONTAINS: EGG, WHEAT, SOY, SHELLFISH (OYSTER), SESAME SEEDS.

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PREPARATION & COOKING SUGGESTIONS

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SERVING SUGGESTIONS

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MORE INFORMATION