

1210001 - Vegetable Potsticker



121000) Colorful vegetables include peas, carrots, and eggs seasoned with garlic, sesame oil and oyster sauce in a crispy potsticker skin.. Quantity: 1 oz. pieces, 200 per case (4 packs of 50) Preparation Method: Deep fry from frozen in 350°F oil for 3-5 minutes. Internal temperature must reach 165°F as measured by a thermometer.. VEGETABLE POTSTICKER (



MARKETING

VEGETABLE POTSTICKER (#121000)
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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
121000	00813945020145	200/0.90 OZ				
Brand	Brand Owner	GPC Description				
Van Lang	Van Lang Foods	Ready-Made Combination Meals - Not Ready to Eat (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12.75 LBR	11.7 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14 INH	9.5 INH	8.625 INH	0.66 FTQ	15x07	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			

HANDLING SUGGESTIONS

Keep frozen in -20 to 10°F freezer.-----

ALLERGENS

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

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

Nutrition Facts

67 Servings per container

Serving Size **3.0 PC**

Amount Per Serving
Calories **40**

% Daily Value*

Total Fat 1 g **1%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 25 mg **8%**

Sodium 125 mg **5%**

Total Carbohydrates 5 g **2%**

Dietary Fiber 1 g **4%**

Total Sugars 2 g

Includes 0 g Added Sugars **0%**

Protein 2 g

Vitamin D 0.4 mcg 2%

Calcium 26 mg 2%

Iron 0.36 mg 2%

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.

INGREDIENTS

INGREDIENTS: FILLING: Cabbage, Spanish Onions, Water Chestnuts (water chestnut, water, citric acid), Egg, Carrots, Green Peas, Sugar, Oyster Flavor Sauce (water, sugar, oyster extractives (oyster, water, salt), salt, modified corn starch, monosodium glutamate, wheat flour, caramel color. Contains wheat), Potato Flakes (potatoes, mono and diglycerides from vegetable oil, disodium dihydrogen pyrophosphate (to promote color retention), and citric acid), Garlic Oil (garlic, soybean oil), Salted Black Bean (black beans and salt), Garlic, Sesame Oil (sesame seed oil), Ginger, Salt, Soy Sauce (water, wheat, soybeans, salt, sodium benzoate: less than 1/10 of 1% as a preservative), Black Pepper, Soybean Oil. 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: Deep fry from frozen in 350°F oil for 5 minutes or steam from frozen at 212°F for 10-12 minutes.

Van Lang

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PREPARATION & COOKING SUGGESTIONS

COOKING INSTRUCTIONS: Deep fry from frozen in 350°F oil for 5 minutes or steam from frozen at 212°F for 10-12 minutes. Internal temperature must reach 165°F as measured by a thermometer.

SERVING SUGGESTIONS

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MORE INFORMATION