

1010007 - Vegetable Springrolls



Our signature top-selling spring roll contains eggs & bright and colorful vegetables including carrots, peas, onions, cabbage and glass noodles all traditionally seasoned and hand wrapped in our authentic spring roll skin. Cooking instructions: Deep fry from frozen in 350°F oil for 2-3 minutes. Internal temperature must reach 165°F as measured by a thermometer.



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
101000		00813945020015		200/0.7 OZ		
Brand	Brand Owner	GPC Description				
Van Lang	Van Lang Foods	Ready-Made Combination Meals - Ready to Eat (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
9.5 LBR	8.75 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	9.5 INH	5 INH	0.45 FTQ	13x12	143 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 in -20°F to 10°F freezer until ready to cook.----

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

Nutrition Facts

100 Servings per container

Serving Size **2.0 PC**

Amount Per Serving
Calories **45**

% Daily Value*

Total Fat 1 g **1%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 20 mg **7%**

Sodium 150 mg **7%**

Total Carbohydrates 8 g **8%**

Dietary Fiber 1 g **4%**

Total Sugars 1 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 94 mg 2%

* 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, Liquid Egg, Carrots, Spanish Onion, Peas, Bean Thread (green mung bean, pea, water), Black Fungus, Sugar, Ginger, Garlic, 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), Sesame Oil (sesame seed oil), Garlic Oil (garlic, soybean oil), Salt, Soy Sauce (water, wheat, soybeans, salt, sodium benzoate: less than 1/10 of 1% as a preservative), Black Pepper, Soybean Oil. WRAPPER: Springroll Skin (enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), water, salt, soybean oil. Less than 0.5% of leavening (sodium metaphosphate, sodium carbonate, potassium carbonate, sodium polyphosphate, sodium phosphate, sodium pyrophosphate), mono- and diglycerides, polysorbate 60, soy lecithin, acetic acid, sodium benzoate. Contains: wheat, soy). SEALANT: Liquid Egg.

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PREPARATION & COOKING SUGGESTIONS

COOKING INSTRUCTIONS: Deep fry from frozen in 350°F oil for 2-3 minutes. Internal temperature must reach 165°F as measured by thermometer.

SERVING SUGGESTIONS

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MORE INFORMATION