

11067 - Lobster & Shrimp Spring Roll

Culinary Masters Lobster & Shrimp Spring Rolls are made with the Asian-inspired flavors of sesame oil, fish sauce, Shitake mushroom, and cucumber. This delicious combination is then mixed with shrimp and lobster. Do not thaw – cook from frozen. Deep fry at 350 for 2-3 minutes.



MARKETING

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PRODUCT SPECIFICATIONS



Code		GTIN			Pack Description			
APP643		10820581110670			100/1 OZ			
Brand		Brand Owner		GPC Description				
Culinary Masters		Culinary Masters		Ready-Made Combination Meals - Ready to Eat (Perishable)				
Gross Weight		Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
6.5 LBR		6.25 LBR	No		United States		Undeclared	No
Shipping								
Length	Width	Height	Volume	TlxHl	Shelf Life		Storage Temp From/To	
16 INH	9 INH	4 INH	0.33 FTQ	10x13	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



frozen-----

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

INGREDIENTS



Lobster, shrimp, spring roll (wheat flour, water, coconut oil, slt), carrot, onion, green onion, mushroom, seasoning sauce (soybean sauce (soybean, corn), water, sugar, slt, food enhancer (disodium 5-ribonucleotides), E635, turmeric powder (ground dried turmeric root), coriander, garlic powder, white pepper

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PREPARATION & COOKING SUGGESTIONS



deep fry

SERVING SUGGESTIONS



finger food, 1-2 per person

MORE INFORMATION

