Culinary Masters

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

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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
APP643	10820581110670	100/1 OZ

Brand	Brand Owner	GPC Description
Culinary Masters	Culinary Masters	Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen)

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	TIxHI	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

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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

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

Culinary Masters

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.

PREPARATION & COOKING SUGGESTIONS

deep fry

SERVING SUGGESTIONS

finger food, 1-2 per person

MORE INFORMATION