

570346 - SFS MINH VEGETABLE SPRING ROLL 8.27LBS 150CT

Light mix of Yambean, edamame, carrot, cabbage, sweet potato in a crispy mini spring roll shell



MARKETING

Easy prep: fries up to crispy perfection in minutes. Can be served as an Asian appetizer, side dish, or entrée. Not fully cooked - must be cooked to an internal temperature of 165°F. Each case comes with 150 spring rolls

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
69022	570346	10072180690224	1 PACK OF 150 - 0.88 OZ EACH.

Brand	Brand Owner	GPC Description
MINH®	SCHWAN'S FOOD SERVICE INC	Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
9.16 LBR	8.25 LBR	No	Viet Nam	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.438 INH	9.875 INH	5.875 INH	0.384 FTQ	15x6	540 Days	-20 FAH / 0 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soy - C
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - NI

HANDLING SUGGESTIONS

Master Case; store at a maximum temperature of 0.00 F/ -17.78 C

MORE INFORMATION

E-mail : CPS.FoodService@schwans.com

SERVING SUGGESTIONS

Can be served as an Asian appetizer, side dish, or entrée

PREPARATION & COOKING SUGGESTIONS

NOT FULLY COOKED: FOR FOOD SAFETY AND QUALITY, MUST BE COOKED THOROUGHLY TO AN INTERNAL TEMPERATURE OF 165°F AS MEASURED BY USE OF A FOOD THERMOMETER. Convection: Preferred method: Pre-heat oven to 400°F on low fan. Place 18-20 frozen rolls spaced apart onto a parchment lined sheet pan. Bake for 13-15 minutes, turning rolls over once. For crunchier skins, lightly spray rolls with cooking oil prior to baking. Deep-Fry: Pre-heat oil to 350°F, place 10-12 frozen rolls into a fryer basket. Fry 4-5 minutes or until golden brown and heated through, periodically shaking baskets during cook time to prevent sticking together. Conventional: Preheat oven to 375°F. Place 18-20 frozen rolls spaced apart onto a parchment lined sheet pan. Bake for 20 minutes, turning rolls over once. For crunchier skins, lightly spray rolls with cooking oil prior to baking Conventional: Pre-heat oven to 400°F on low fan. Place 18-20 frozen rolls spaced apart onto a parchment...

Nutrition Facts

50 Servings per container

Serving Size 3 Spring Rolls (75g)

Amount Per Serving
Calories 190

	% Daily Value*
Total Fat 10	13%
Saturated Fat 2 g	9%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 360 mg	15%
Total Carbohydrates 19 g	7%
Dietary Fiber 3 g	10%
Total Sugars 3 g	
Includes 1 g Added Sugars	3%

Protein 5 g

Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.9 mg	4%
Potassium 140 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: WRAPPER (WATER, WHEAT FLOUR, RICE POWDER, WHEAT STARCH, SOYBEAN OIL, SALT, SOY LECITHIN), JICAMA, EDAMAME (SOY), CARROTS, CABBAGE, SWEET POTATO, WHEAT PROTEIN, DEFATTED SOYBEAN FLOUR, BAMBOO SHOOTS, ONION, CONTAINS LESS THAN 2% OF: SOY PROTEIN CONCENTRATE, LEEKS, SOY SAUCE (WATER, DEFATTED SOYBEANS, WHEAT, SALT), GREEN ONION, SUGAR, RED ONION, SOYBEAN OIL, DEXTROSE, SALT, DRIED ONION, SPICE, FLAVOR ENHANCER (DISODIUM GUANYLATE AND DISODIUM INOSINATE). FRIED IN VEGETABLE OIL (SOYBEAN OIL).

NUTRITIONAL ANALYSIS



Calories	253
Protein	6.7 g
Total Carbohydrates	25.3 g
Sugars	4 g
Dietary Fiber	4 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	13.3
Trans Fat	0 g
Saturated Fat	2.7 g
Added Sugars	1 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	480 mg
Calcium	0 mg
Iron	1.2 mg
Potassium	186.7 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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