570346 - SFS MINH VEGETABLE SPRING ROLL 8.27LBS 150CT

Light mix of jicama, 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

Nutrition Facts

50 Servings per container Serving Size 3 Spring Rolls (75g) Amount Per Serving

Amount Per Serving190Calories190

	% Daily Value*
Total Fat 10	13%
Saturated Fat 2 g	9%
<i>Trans</i> 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 contributes to a daily diet. 2,000 calories a day is used advice.	

PRODUCT SPECIFICATIONS

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9.16 LBR 8.25 LBR No Viet Nam Undeclared									
MINH® SCHWAN'S FOOD SERVICE INC Dough Based Products / Meals - Not Ready to Eat - Savour Gross Weight Net Weight Case/Catch Weight Country Of Origin Kosher Chil 9.16 LBR 8.25 LBR No Viet Nam Undeclared Viet Nam									
Gross Weight Net Weight Case/Catch Weight Country Of Origin Kosher Chi 9.16 LBR 8.25 LBR No Viet Nam Undeclared Viet Nam Undeclared									
9.16 LBR 8.25 LBR No Viet Nam Undeclared	ld Nutrition								
Shipping	No								
	Shipping								
Length Width Height Volume TIxHI 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								
Traceability Regulation									
Regulation TypeRegulatoryTrade Item RegulationRegulation RestrictCodeActCompliantDescriptore									
N/A N/A N/A N/A									

HANDLING SUGGESTIONS

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

ALLERGENS

(Wheat - C

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 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, N = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ NI = {\rm 'No \ Info'} \end{array}$

) Milk - N	🕥 Peanuts - N

🔘 Eggs - N	💮 Tree - N
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Soybean - C 😥 Fish - N

🛞 Shellfish - NI

(So) Sesame - N (!) Crustaceans - N

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

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 ...

SERVING SUGGESTIONS

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

MORE INFORMATION

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TEP

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Calories	253	Total Fat	13.3	Sodium	480 mg
Protein	6.7 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	25.3 g	Saturated Fat	2.7 g	Iron	1.2 mg
Sugars	4 g	Added Sugars	1 g	Potassium	186.7 mg
Dietary Fiber	4 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

NUTRITIONAL ANALYSIS

MORE IMAGES







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