

PRODUCT DESCRIPTION:

Tender chicken, freshly shredded carrots, cabbage, and authentic spices, rolled in a crispy egg roll wrapper

- Fresh vegetables shredded, and egg roll skins made in-house daily
- Easy prep # roller grill, fry or bake from frozen, or thawed, for an egg roll that's ready in minutes and can be held up to 3 hours
- Less on the Label: No High Fructose Corn Syrup, no certified artificial colors, no added MSG
- Pre-cooked for food safety
- Packed 36 egg rolls per case with MINH® branded sleeves for convenient on-the-go eating



MENU APPLICATIONS:

- Can be placed on a roller grill or in a heated display unit
- Serve in branded sleeves in master case for grab-and-go convenience
- Serve with one of our MINH® Less Sodium Sauces for dipping.

PREP INSTRUCTIONS:

Cooking instructions are based on 12 pieces. **ROLLER GRILL PREPARATION INSTRUCTIONS (From Thawed):** a. Clean roller grill with slightly damp towel. Do not rub the rollers with abrasive cleaner. Clean gently. b. Set one half of the Roller Grill on HIGH HEAT. Set another half on MEDIUM/HOLD. c. Pull case of product from thawed (refrigerator 40F). Product internal temperature should be equilibrated to 40F. d. Place requisite amount of thawed Egg Rolls on roller grill on HIGH HEAT. Let products roll for 45 minutes. e. If Egg Rolls do not roll, turn 180 degrees. f. After 45 minutes on HIGH HEAT, move products carefully to HOLD section of the grill. g. Products can be rolling on the grill for 3 hours. h. After opening each case, store so that the egg rolls are standing on end. **CONVECTIONAL OVEN (350F):** Bake for 12.5-13.5 minutes if thawed; 16.5-17.5 minutes if frozen. Due to variances in oven regulators, cooking time and temperature may require adjustments.

INGREDIENTS:

INGREDIENTS: CABBAGE, ENRICHED FLOUR ([BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], CALCIUM PROPIONATE, MALTED BARLEY FLOUR), DARK MEAT CHICKEN, WATER, CARROTS, ONION, CELERY, ENRICHED DURUM FLOUR (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), TEXTURED SOY FLOUR, CONTAINS 2% OR LESS OF: SALT, VEGETABLE OIL (COTTONSEED AND/OR CANOLA OIL), MODIFIED FOOD STARCH, AUTOLYZED YEAST EXTRACT, SUGAR, DRIED GARLIC, SOY SAUCE POWDER (SOY SAUCE [WHEAT, SOYBEANS, SALT], MALTODEXTRIN, SALT), WHEAT GLUTEN, SPICE, DEXTROSE, NATURAL FLAVOR, EGGS. FRIED IN VEGETABLE OIL (COTTONSEED AND/OR CANOLA OIL).

| Cooking Method | Temp | Time | Instructions |
|-----------------|--------|--------------------|---------------------------|
| Roller Grill | | 45 MINUTES | Prepare from thawed state |
| Convection Oven | 350 °F | 16.5- 17.5 MINUTES | Prepare from frozen state |
| Convection Oven | 350 °F | 12.5-13.5 MINUTES | Prepare from thawed state |

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

| | |
|----------------------------|--------------------|
| GTIN (Case): | 10035367695443 |
| Gross Weight: | 7.22 |
| Net Weight: | 6.75 |
| Each Weight: | 3.00 |
| Cube: | 0.27 |
| Dimensions (LxWxH): | 8.38 x 8.38 x 6.63 |
| Cases/Pallet: | 225 |
| Tie: | 25 |
| High: | 9 |
| SHELF LIFE: | 300 |

ALLERGENS:

Contains Eggs or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

| | | |
|-------------------------------------|---------------|-----|
| Serving Size: | 1 Piece (85g) | - |
| Serving Size (grams): | 85 | - |
| Serving Size (weight oz): | 3 | - |
| Eaches/Case: | 36 | - |
| Inner Packs/Case: | 1 | - |
| Servings/Case: | 36 | - |
| Calories: | 150 | - |
| Calories From Fat: | 45 | - |
| Calories From Saturated Fat: | 15 | - |
| Total Fat: | 5 | 7% |
| Saturated Fat: | 1.5 | 6% |
| Trans Fat: | 0 | - |
| Cholesterol: | 10 | 3% |
| Sodium: | 500 | 22% |
| Potassium: | 220 | 4% |
| Total Carbohydrate: | 20 | 7% |
| Total Dietary Fiber: | 2 | 7% |
| Sugars: | 2 | - |
| Protein: | 6 | - |
| Vitamin A: | 58 | 6% |
| Vitamin C: | 7 | 8% |
| Calcium: | 37 | 2% |
| Iron: | 1.3 | 8% |
| Whole Grain: | 0 | 0% |

* Percent Daily Values are based on a 2,000 calorie diet.

