

# SKU INFORMATION



## Chicken Egg Roll

Item Number: 60040S

### Product Description:

A crunchy golden brown egg roll filled with a mixture of chicken breast, cabbage, carrots, and celery.

### Ingredient Statement:

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

### Preparation Instructions:

Preparation instructions are based on 12 pieces. Appliances may vary, adjust accordingly. Refrigerate or discard any unused portion.  
Conventional Oven: Preheat oven to 400F. Place Egg Rolls on baking tray. Bake for 20 - 21 minutes if frozen; 14 - 15 minutes if thawed.  
Convectional Oven: Preheat oven to 350F. Place Egg Rolls on baking tray. Bake for 16 - 17 minutes if frozen; 11 - 12 minutes if thawed.  
Microwave Oven: Place one Egg Roll on a microwave safe plate. Microwave for 1 minute and 30 sec. if frozen; 1 minute if thawed.  
Deep Fry: Heat oil to 350F. Deep fry for 8 - 9 minutes if frozen; 6 - 6 1/2 minutes if thawed.

### Pack Facts:

<b>Pack:</b>	50/3oz
<b>Piece Count/Pkg:</b>	Not Applicable
<b>Piece Count/Case:</b>	50
<b>Case Net Wt (Lbs):</b>	9.375
<b>Case Gross Wt (Lbs):</b>	10.3
<b>Case Dimension:</b>	11.375" x 7.375" x 7.375"
<b>Case Cube:</b>	0.36
<b>Cases/Pallet Layer:</b>	20
<b>Layers/Pallet:</b>	7
<b>Cases/Pallet:</b>	140
<b>Package Dimension:</b>	" x " x "

### Nutrition Facts

Serving Size 3 oz (85 grams)  
Servings Per Container: 50

Amount Per Serving

<b>Calories</b>	130	<b>Calories from Fat</b>	35
<b>% Daily Value</b>			
<b>Total Fat</b>	4 g		7%
Saturated Fat	1 g		5%
Trans Fat	0 g		0%
<b>Cholesterol</b>	10 mg		3%
<b>Sodium</b>	430 mg		18%
<b>Total Carbohydrate</b>	19 g		6%
Dietary Fiber	2 g		8%
Sugars	2 g		
<b>Protein</b>	6 g		
Vitamin A	15%	Vitamin C	8%
Calcium	4%	Iron	8%

### Shelf Life: Product must be kept refrigerated or frozen

<b>Frozen:</b>	10 months
<b>Refrigerated:</b>	3 days
<b>Holding @140° F:</b>	3 hours