

Pork Egg Rolls

Premium Cuts of Fresh Ground Pork Mixed with a Perfect Blend of Fresh Vegetables and Tasty Authentic Asian Seasoning all Wrapped with our Traditional Crispy Egg Roll Crust





- > Cut On Bias With Your Favorite Dipping Sauce
- > Place Whole In Wax Paper Bag To Go
- > 3 Ounce Portion Size
- > Great Appetizer Item
- > Dippable In Any Side Sauce
- > Great Flavor In Appetizer Size
- Crispy Egg Roll Skin
- > Able To Be Deep Fried, Air Fried, or Baked

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KEEP FROZEN

HEATING INSTRUCTIONS

Deep Fryer 350°F Frozen 6-7 min Thawed 4 min

Conventional Oven 400°F 8-9 minutes each side

Airfry: Frozen 400°F – 12-15 minutes

Heat to Internal Temperature of 165°F

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INGREDIENTS

FILLING: Cabbage, Pork, Carrot, Textured Vegetable Protein(Soy Mononitrate, Pyridoxine Hydrochloride, Riboflavin And Cyanocobalamin), Sugar, Salt, Starch, Methylcellulose, Carrageenan, Monosodium Glutimate, Vegetable Oil, Garlic Powder, Black Pepper.

CRUST: Egg Roll Wrapper (Wheat Flour [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour, Potassium Bromate], Water, Corn Starch, Salt, Ascorbic And Citric Acid As Antioxidant, Potassium Sorbate As Preservative, FD&C Yellow #5 & #6)

Allergens: Wheat, Soy, Egg, Monosodium Glutimate



Nutrition Facts

1 servings per container Serving size 1pc (3 oz/ 85g)

Amount Per Serving

160

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% Daily Val	
Total Fat 3.5g	4%
Saturated Fat 1.5g	8%
<i>Trans</i> Fat 0g	0%
Cholesterol 20mg	7%
Sodium 310mg	13%
Total Carbohydrate 21g	8%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 104mg	8%
Iron 1.44mg	8%
Potassium 188mg	4%

* The % Daily Value 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.