



# Shrimp Egg Rolls

**Fresh Shrimp Mixed with a Perfect Blend of Vegetables and Tasty Authentic Asian Seasoning all Wrapped with our Traditional Crispy Egg Roll Crust**

## **SERVING SUGGESTIONS**

- **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**



# Shrimp Egg Rolls

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 – 10-12 minutes

Heat to Internal Temperature of 165°F



## Shrimp Egg Rolls

### INGREDIENTS

**FILLING:** Cabbage, Cooked Shrimp, Carrot, Dry Mushroom, Textured Vegetable Protein (Soy Monoitrate, Pyridoxine Hydrochloride, Riboflavin And Cyanocobalamn), Sugar, Salt, Methylcellulose, Modified Starch, M.S.G, Vegetable Oil, Garlic Powder, Black Pepper.

**CRUST:** Bleached Wheat Flour Enriched [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour, Potassium Bromate], Water, Egg, Salt, Corn Starch, Soy Lecithin, FD&C Yellow #5 & #6, Less Than 0.1 Of 1% Sodium Benzoate As A Preservative.

**Allergens: Wheat, Soy, Egg, Monosodium Glutamate**

\* Produced in a meat processing facility

## Nutrition Facts

varies servings per container

**Serving size** 1 piece (85g)

**Amount Per Serving**

**Calories** **90**

**% Daily Value\***

**Total Fat** 0.5g **1%**

Saturated Fat 0g **0%**

*Trans* Fat 0g **0%**

**Cholesterol** 10mg **3%**

**Sodium** 330mg **14%**

**Total Carbohydrate** 14g **5%**

Dietary Fiber 1g **4%**

Total Sugars 2g

Includes 0g Added Sugars **0%**

**Protein** 5g **10%**

Vitamin D 0mcg 0%

Calcium 26mg 2%

Iron 0.72mg 4%

Potassium 0mg 0%

\* 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.