

Vegetable Egg Rolls

Freshly Cut Vegetables Blended
with 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

Vegetable 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 – 12-14 minutes

Heat to Internal Temperature of 165°F



INGREDIENTS

FILLING: Cabbage, Celery, Dry Mushroom, Carrot, Textured Vegetable Protein (Soy Monoitrate, Pyridoxine Hydrochloride, Riboflavin And Cyanocobalamn), Sugar, Salt, Methylcellulose, Modified Food Starch, Monosodium Glutimate, Vegetable Oil, Garlic Powder, Black Pepper, Xanthan Gum.

CRUST: Egg Roll Wrapper (Wheat Flour [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 Glutimate



Nutrition Facts

1 servings per container

Serving size 1pc (3 oz/ 85q)

Amount Per Serving **Calories**

100

Odiorics -	
% D	aily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 270mg	12%
Total Carbohydrate 26g	9%
Dietary Fiber 7g	25%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 23mg	2%
Iron 1mg	6%
Potassium 181mg	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.