

PORK POTSTICKER - FULLY COOKED, 0.70Z

PRODUCT DETAIL

PACK: 4/50CT

NET WEIGHT: 8.75



EXTENDED DESCRIPTION

VEGETABLE AND PORK STUFFED POT STICKERS. APPROXIMATELY 200 PIECES PER CASE. COOK AND SERVE. MULTIPLE WAYS OF COOKING THESE DELICIOUS TREATS. SERVE AS A CENTER OF THE PLATE APPLICATION OR A SIDE. TRANS FAT FREE. GREAT SHELF LIFE.

INGREDIENTS

FILLING: PORK, CABBAGE, ONION, SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT, SUGAR, SODIUM BENZOATE), SESAME SEED OIL, SALT, GARLIC, SPICES. WRAPPER: BLEACHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, FOOD STARCH, SALT, GLYCERINE.

INSTRUCTIONS FOR PREPARING AND COOKING

DEEP FRYER: PREHEAT OIL TO 350°F. PLACE 10 POT STICKERS IN HEATED OIL, COOKED FOR 4-5 MINUTES UNTIL POT STICKERS TURN GOLDEN BROWN. MICROWAVE: COVER 10 POT STICKERS LOOSELY WITH A WET PAPER TOWEL AND HEAT ON HIGH FOR 2 MINUTES. TURN THE POT STICKERS OVER AND REHEAT FOR ANOTHER 2 MINUTES. STOVETOP SKILLET: PAN FRYING (USE NON-STICK PANS ONLY): PUT APPROXIMATELY 1.5 TABLESPOON OF VEGETABLE OIL INTO A FRYING PAN. HEAT FRYING PAN WITH MEDIUM HEAT. PLACE THE FROZEN POT STICKERS IN THE FRYING PAN. COOK UNTIL THE BOTTOM OF THE POTSTICKERS ARE SLIGHTLY BROWN. STOVETOP BOILING: PLACE FROZEN POT STICKERS IN THE BOILING WATER. STIR THE POT STICKERS SLOWLY TO PREVENT THEM FROM STICKING TO THE POT. BOIL WITH HIGH HEAT UNTIL THE POT STICKERS FLOAT TO THE SURFACE. TURN TO MEDIUM HEAT AND COOK FOR ANOTHER 4-5 MINUTES. STEAM: BOIL WATER IN STEAM COOKER. LINE THE STEAMER WITH CABBAGE OR LETTUCE LEAVES. PLACE THE FROZEN POT STICKERS IN THE STEAMER ON TOP OF THE LEAVES. COVER STEAMER AND COOK FOR APPROXIMATELY 15 MINUTES UNTIL POT STICKERS ARE DONE.

LOGISTICS INFORMATION

FREIGHT CLASS: FR125

DOUBLE STACK: YES

SHELF LIFE: 365 DAYS

GROSS WEIGHT: 11

CASES PER PALLET: 54

MFG. ALLERGEN STATEMENT

WHEAT AND SOY.

NUTRITION

Nutrition Facts			
Amounts per Serving			
Serving Size	5pieces (100g)		
Calories	164	Calories from Fat:	56
			% Daily Value*
Total Fat:	3 g		5%
Trans Fat:	0 g		0%
Saturated Fat:	1 g		5%
Mono-unsaturated Fat:	g		%
Poly-unsaturated Fat:	g		%
Cholesterol:	25mg		8%
Sodium:	560 mg		23%
Total Carbohydrate:	24 g		8%
Dietary Fiber:	1 g		4%
Sugars:	1 g		%
Protein:	9g		%
Vitamin A:	IU		0%
Vitamin B6:	mg		%
Vitamin B12:	µg		%
Vitamin C:	mg		25%
Vitamin D:	IU		%
Vitamin E:	IU		%
Vitamin K:	µg		%
Calcium:	mg		2%
Iron:	mg		15%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. This is a representation of the nutrition label.

The actual nutrition label on the product may vary slightly.

KOSHER: No

CN Label: No