## **PRODUCT DESCRIPTION:**

51% whole grain egg roll filled with freshly ground pork and crisp vegetables.

- Easy prep freezer to oven convenience.
- 51% Whole Grain to help fit USDA regulations.

# MENU APPLICATIONS:

- Mainline or a la carte menus.
- Asian-themed menu.
- Serve with an Asian style dipping sauce-soy, sweet & sour, peanut sauce.

## CHILD NUTRITION INFORMATION:

**085750** -Each 3.00 oz. Egg Roll with Pork and Textured Vegetable Protein Product provide 1.00 oz. equivalent meat/meat alternate, 1.00 oz. equivalent grains, and 1/4 cup other/additional vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-12.)

# HARD BID SPECIFICATIONS:

MINH® 3.0 oz WG Pork & Vegetable Egg Roll must provide 1.00 oz. equivalent meat/meat alternate, 1.00 oz. of equivalent grains, 1/4 cups other vegetables, Portion to provide a minimum of 150 calories with no more than 9 fat grams. Must contain a minimum of 2 grams of fiber and less than 470 of sodium. Case pack of 60 per case. **CN Label required. Acceptable Brand: MINH® 69204** 

# PREP INSTRUCTIONS:

PREPARATION INSTRUCTIONS. COOK BEFORE SERVING. Prepare from frozen. DEEP FRYER (350 F): 8 1/2 to 9 minutes CONVENTIONAL OVEN (400 F): 43 to 44 minutes (oven fully loaded) CONVECTION OVEN (350 F): 19 to 20 minutes (oven fully loaded) When baking, turn product halfway through cooking time. NOTE: Due to variances in appliances, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

| Cooking Method    | Temp   | Time           | Instructions        |
|-------------------|--------|----------------|---------------------|
| Deep Fry          | 350 °F | 8.5-9 MINUTES  | Cook before serving |
| Conventional Oven | 400 °F | 43-44 MMINUTES |                     |
| Convection Oven   | 350 °F | 19-20 MINUTES  |                     |

### SHIPPING INFO / SHELF LIFE:

| SHIPPING INFO:      |                     |
|---------------------|---------------------|
| GTIN (Case):        | 10072180692044      |
| Gross Weight:       | 12.50               |
| Net Weight:         | 11.25               |
| Each Weight:        | 3.00                |
| Cube:               | 0.38                |
| Dimensions (LxWxH): | 13.44 x 8.69 x 5.63 |
| Cases/Pallet:       | 140                 |
| Tie:                | 14                  |
| High:               | 10                  |
| SHELF LIFE:         | 300                 |

#### ALLERGENS:

Contains

Milk or its Derivatives, Eggs or its Derivatives, Wheat or its Derivatives, Soy or its Derivatives, and Fish Protein.



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#### **INGREDIENTS:**

INGREDIENTS: FILLING: CABBAGE, GROUND PORK (NOT MORE THAN 20% FAT), CARROTS, TEXTURED SOY PROTEIN (TEXTURED SOY FLOUR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE [B1], PYRIDOXINE HYDROCHLORIDE [B6], RIBOFLAVIN [B2], CYANOCOBALAMIN [B12]), ONION, CELERY, WHEY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: DRIED WHOLE EGG, SUGAR, SALT, FOOD STARCH, BLEACHED WHEAT FLOUR, FISH SAUCE (ANCHOVY FISH EXTRACT, SALT, SUGAR), GARLIC POWDER, SPICE, SODIUM ALGINATE; WRAPPER: WHITE WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR [NIACIN, REDUCED IRON, THIAMINE MONONITRATE. RIBOFLAVIN, FOLIC ACID], MALTED BARLEY FLOUR), ENRICHED DURUM FLOUR (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS 2% OR LESS OF: WHEAT GLUTEN, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), FLAVOR (AUTOLYZED YEAST EXTRACT, SALT, DEXTROSE, NATURAL FLAVOR), DRIED WHOLE EGG, SALT, RICE EXTRACT, ASCORBIC ACID, FOOD STARCH; WATER. FRIED IN VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL).



Karen Wilder, RD, MPH, LD Sr Director, Scientific & Regulatory Affairs

#### NUTRITION INFORMATION:

| Serving Size:                | 1 Piece |     |
|------------------------------|---------|-----|
| -                            |         | -   |
| Serving Size (grams):        | 85      | -   |
| Serving Size (weight oz):    | 3       | -   |
| Eaches/Case:                 | 60      | -   |
| Inner Packs/Case:            | 1       | -   |
| Servings/Case:               | 60      | -   |
| Calories:                    | 180     | -   |
| Calories From Fat:           | 60      | -   |
| Calories From Saturated Fat: | 18      | -   |
| Total Fat:                   | 7       | 11% |
| Saturated Fat:               | 2       | 10% |
| Trans Fat:                   | 0       | -   |
| Cholesterol:                 | 30      | 10% |
| Sodium:                      | 370     | 15% |
| Potassium:                   | 300     | 9%  |
| Total Carbohydrate:          | 20      | 7%  |
| Total Dietary Fiber:         | 3       | 13% |
| Sugars:                      | 3       | -   |
| Protein:                     | 9       | -   |
| Vitamin A:                   | -       | 15% |
| Vitamin C:                   | -       | 10% |
| Calcium:                     | -       | 6%  |
| Iron:                        | -       | 10% |
| Whole Grain:                 | 10      | 51% |
|                              |         |     |

\* Percent Daily Values are based on a 2,000 calorie diet.





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