

グリーン野菜餃子

KEY BENEFITS / 特徴とセールスポイント

- Made with fresh, whole vegetables cut on-site, from California and Arizona.
- No artificial colors or flavors, spinach powder used for coloring.
- Asian-vegan option to the appetizer menu for increased sales.
- Original Japanese recipe sets it apart to create better dining experience.
- Pre-steamed and fully cooked to retain natural flavors.
- Conveniently tray packed for minimal breakage and easy use.
- No MSG added.
- 新鮮なカリフォルニアとアリゾナ産の野菜を主に使用。
- 餃子の皮はホウレン草の粉で着色。
- アジア風ベジタリアン向けメニューに最適。
- MSG無添加。
- 便利で皮の破損を防ぐトレー包装。



INGREDIENT STATEMENT

INGREDIENTS: Cabbage, Onion, Tofu (Soybeans, Water, Calcium Sulfate), Carrot, Vegetable Shortening, Potato, Vermicelli (Mung Bean, Water), Water, Contains 2% or Less of the Following: Textured Vegetable Protein (Soy Flour), Soy Sauce (Water, Wheat, Salt), Green Onion, Sesame Seed Oil, Ginger, White Pepper.

WRAPPER: Unbleached Enriched Flour (Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Vegetable Oil, Spinach Powder.

PREPARATION INSTRUCTIONS

DEEP FRY: Cook from frozen at 350° for 2-3 minutes or until golden brown.

PAN FRY: Heat small amount of oil in skillet. Place frozen gyoza and fry until slightly brown. Reduce heat to low. Add 1/2 cup water to pan. Cover and simmer 4-5 minutes or until liquid evaporates. Serve immediately.

STEAMER: Place frozen gyoza in a steamer for about 8-10 minutes.

揚げ物: 冷凍状態のまま350度の油で黄金色になるまで2分から3分間揚げて下さい。

パンフライ: 少量の油をフライパンで温め、餃子の底に焦げ目が付けば火を弱める。水1/2カップを加え、蓋をして4~5分水が蒸発するまで蒸して下さい。

蒸し焼き: 冷凍餃子を蒸し器に入れ、8~10分蒸して下さい。

SHELF LIFE

Frozen: 12 months
Refrigerated: 3 days

冷凍保存期間: 12ヶ月
 冷蔵保存期間: 3日
 華氏140度: 90分

SPECIFICATIONS

Item Number	20002
Pack	12pcs. /16 trays
Piece Count/Tray	12 pcs.
Piece Count/Case	192 pcs.
Min. Case Net Wt	7.6 lbs
Min. Case Gross Wt	8.5 lbs
Case Dimension	19.25" x 10.5" x "5.5"
Case Cube	.64
Layers / Pallet	12 x 8
Cases / Pallet	96



UPC Master Carton Code



UPC Inner Package Code

Nutrition Facts

Servings Size: 5 Pieces (60 Grams)
 Servings Per Container About 3

Amount Per Serving		Calories From Fat: 60	
		*** Daily Value	
Calories 170			
Total Fat 6g		10%	
Saturated Fat 1.5g		9%	
Cholesterol 0mg		0%	
Sodium 390mg		16%	
Total Carbohydrates 23g		8%	
Dietary Fiber 1g		5%	
Sugar 1g			
Protein 6g		***	
Vitamin A 15%			Vitamin C 25%
Calcium 2%			Iron 4%

* Contains less than 2% of the Daily Value for this nutrient.
 ** Percent Daily Values are based on a diet of other people's secret recipes.
 Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less Than	65g	85g
Sat. Fat	Less Than	20g	30g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate	Less Than	300mg	375mg
Dietary Fiber	Less Than	25g	30g