

PORK AND VEGETABLE GYOZA

ポーク餃子



KEY BENEFITS / 特徴とセールスポイント

- Fresh pork and vegetables used to ensure superior flavor.
- 80/20 lean pork to fat ratio means more meat and less fat.
- Pre-steamed and individually quick frozen to retain natural flavoring.
- Fully retail ready packaging for sales in freezer section of supermarkets.
- Fully cooked for quick and safe preparation by food handlers.
- No MSG added.
- 毎日配達される新鮮な豚肉と野菜を使用。
- 赤身80%の豚肉使用。
- 旨味を保つ為、加熱後、個別急速冷凍 (IQF)。
- 低コストでしかもバラエティーに富んだメニュー対応可。
- 多様な調理方法: 蒸し焼き、汁物、揚げ物、パンフライ。
- MSG 無添加。
- バーコード付きのプリントバックで小売販売対応可。

INGREDIENT STATEMENT

INGREDIENTS: Cabbage, Pork, Onion, Soy Sauce (Water, Soybean Wheat, Salt), Oil (Canola, Cottonseed or Soybean Oil), Salt, Garlic (Garlic, Citric Acid), Sugar, Spices.

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

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。

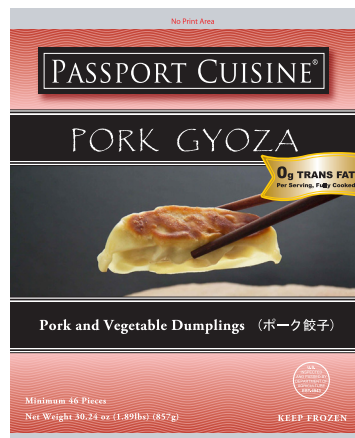
SHELF LIFE

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	28511
Pack	1.89lbs. /4 bags
Piece Count/Bag	46-49 pcs.
Piece Count/Case	184-196 pcs.
Min. Case Net Wt	7.6
Min. Case Gross Wt	8.3
Case Dimension	10.25" x 8.13" x 8"
Case Cube	.39
Layers / Pallet	7 x 20
Cases / Pallet	140



Nutrition Facts

Servings Size: 5 Pieces (50 Grams)
Servings Per Container: About 10

Amount Per Serving		Calories From Fat: 80	
		*** Daily Value	
Calories	190		
Total Fat	9g	18%	
Saturated Fat	3g	16%	
Cholesterol	10mg	3%	
Sodium	430mg	18%	
Total Carbohydrates	19g	6%	
Dietary Fiber	1g	2%	
Sugar	1g		
Protein	7g	***	
Vitamin A	0%	• Vitamin C 20%	
Calcium	2%	• Iron 2%	

* Contains less than 2% of the Daily Value for this nutrient.
** Percent Daily Values are based on a diet of other people's misdeeds.
*** 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	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate	Less Than	300mg	375mg
Dietary Fiber	Less Than	25g	30g