

MINI WASABI PORK SHUMAI

ミニわさびポークしゅうまい

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.
- Japanese wasabi adds extra depth to traditional Shumai flavors.
- Fully cooked for quick and safe preparation by food handlers.
- No MSG added.
- パンチのきいたわさび味。
- 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。
- 完全調理済みなので、調理時間短縮でき、安全調理。
- MSG 無添加。



INGREDIENT STATEMENT

INGREDIENTS: Pork, Onion, Water Chestnut, Water, Potato Starch, Shrimp, Textured Vegetable Protein (Soy Protein, Caramel Color), Salt, Soy Sauce (Water, Wheat, Soybean, Salt), Artificial Wasabi Flavor (Maltodextrin, Gum Arabic, Fractionated Coconut Oil), Sugar, Spices.

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

CONTAINS SHRIMP PRODUCTS

PREPARATION INSTRUCTIONS

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

MICROWAVE: Place 6 shumai on a microwave safe plate. Cover with plastic wrap and microwave on high for 2-3 minutes or until hot.

STEAMER: Place frozen shumai 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分半から3分間揚げてください。

電子レンジ: 皿に焼売を6つ乗せ、サランラップをかぶせて高温で2分間加熱し、焼売をひっくり返し、1分から1分半加熱してください。

蒸し焼き: 冷凍餃子を蒸し器に入れ、8~10分蒸してください。

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	28400
Pack	1.55lbs. /4 bags
Piece Count/Bag	46-50 pcs.
Piece Count/Case	184-200 pcs.
Min. Case Net Wt	6.2
Min. Case Gross Wt	7.0
Case Dimension	10.25" x 8.13" x 8"
Case Cube	.39
Layers / Pallet	8 x 20
Cases / Pallet	160



UPC Master Carton Code



UPC Inner Package Code

Nutrition Facts

Servings Size: 10 Pieces (144 Grams)
Serrings Per Container About 5

Amount Per Serving		Calories From Fat: 70	
		*** Daily Value	
Calories 210			
Total Fat 8g		12%	
Saturated Fat 2.5g		12%	
Cholesterol 40mg		13%	
Sodium 920mg		38%	
Total Carbohydrates 21g		7%	
Dietary Fiber 2g		8%	
Sugar 3g			
Protein 14g		***	
Vitamin A 4%			Vitamin C 4%
Calcium 4%			Iron 10%

* 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	80g	80g
Sat. Fat	Less Than	30g	35g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate	Less Than	300mg	375mg
Dietary Fiber		25g	30g