

海老餃子

KEY BENEFITS / 特徴とセールスポイント

- Wild Canadian shrimp used for unparalleled shrimp flavor.
- Pre-steamed and individually quick frozen to retain natural flavoring.
- Low cost authentic Japanese seafood appetizer with high profitability.
- Fully cooked for quick and safe preparation by food handlers.
- Fully retail ready packaging for sales in freezer section of supermarkets.
- No MSG added.
- 天然カナダ海老使用で秀でた味。
- 完全調理済みなので、調理時間短縮でき、安全調理。
- 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。
- バーコード付きパッケージで小売販売対応。
- MSG 無添加。



INGREDIENT STATEMENT

INGREDIENTS: Cabbage, Onion, Shrimp, Surimi (Pollock, Sorbitol, Sugar, Sodium Polyphosphate), Mayonnaise (Soybean Oil, Whole Eggs, Vinegar, Water, Egg Yolks, Salt, Sugar, Lemon Juice, Natural Flavors and Calcium Disodium EDTA), Egg Whites, Soy Sauce (Water, Wheat, Soybeans, Salt), Salt, Sugar, Garlic, Shrimp Flavor, Ginger and White Pepper.

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分間揚げてください。

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。

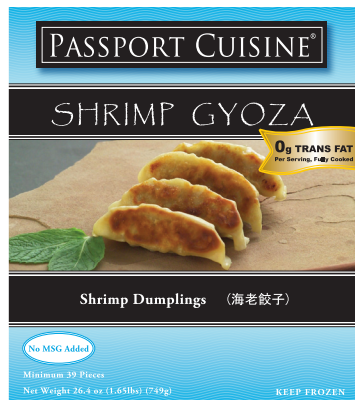
SHELF LIFE

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	28513
Pack	1.65lbs./4 bags
Piece Count/Bag	39-41 pcs.
Piece Count/Case	156-164 pcs.
Min. Case Net Wt	6.6
Min. Case Gross Wt	7.3
Case Dimension	10.25" x 8.13" x 8"
Case Cube	.39
Layers / Pallet	8 x 20
Cases / Pallet	160



Nutrition Facts

Servings Size: 5 Pieces (88 Grams)
Serrings Per Container About 8

Amount Per Serving	Calories From Fat: 10
*** Daily Value	
Calories 130	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Cholesterol 25mg	9%
Sodium 420mg	17%
Total Carbohydrates 21g	7%
Dietary Fiber 0g	0%
Sugar 1g	
Protein 8g	
Vitamin A 2%	Vitamin C 15%
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 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	80g
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