



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS

## Vegetable Spring Roll

Green Cabbage, Celery, Onion, and Carrots wrapped in a Spring Roll Skin

### PRODUCT SPECIFICATIONS

Product ID 4009  
Case Count 100

## Ingredients

Spring Roll Skin: Enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), water, salt, soybean oil, less than 0.5% of leavening (sodium metaphosphate, sodium carbonate, potassium carbonate, sodium polyphosphate, sodium phosphate, sodium pyrophosphate), mono-and diglycerides, polysorbate 60, soy lecithin, acetic acid, sodium benzoate, citric acid, propyl gallate. Contains: Wheat, Soy

Filling: Cabbage, Celery, Onion, Carrots, Garlic, Ginger, Soy Sauce (water, wheat, soybeans, salt, sodium benzoate (less than 1/10 of 1%) as a preservative), Sesame Oil (soybean oil, sesame oil), Chili Sauce (red chili, sugar, salt, garlic, distilled vinegar, potassium sorbate, contains sodium bisulfate as preservative, xanthan gum), Herbs, Salt, Sugar, Spices, Egg Wash to Seal.

## Allergens

Contains: Eggs, Wheat, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

## Cooking and Handling Instructions

### PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until skin is golden brown and internal temperature reaches 145°F. Let rest 10-15 minutes before serving. Discard all leftovers.

\*Cooking times may vary based on equipment characteristics

