



Amy Food Inc.
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>> PRODUCT SPECIFICATION SHEET <<

Product Code: 3053W

Description: Chicken Gourmet Egg Roll 5.6 oz w/whole wheat

| | | | |
|---|-------|-----------------------|-----|
| Nutrition Facts | | | |
| Serving Size 1 egg roll (159g) | | | |
| Serving Per Container 40 | | | |
| Amount Per Serving | | | |
| Calories | 250 | Calories from Fat | 40 |
| | | % Daily Value* | |
| Total Fat | 4.5g | | 7% |
| Saturated Fat | 0.5g | | 3% |
| Trans Fat | 0g | | |
| Cholesterol | 30mg | | 10% |
| Sodium | 700mg | | 29% |
| Total Carbohydrates | 34g | | 11% |
| Dietary Fiber | 2g | | 8% |
| Sugars | 6g | | |
| Protein | 20g | | |
| Vitamin A | 40% | Vitamin C | 20% |
| Calcium | 4% | Iron | 15% |
| *Percent Daily Values are based on a 2,000 calorie diet | | | |

Packing Information

| Case Pack | Case Weight | Case Dimensions | Case Cube | Pallet Tie | Pallet Tier | Cases Per Pallet | Pallet Type |
|-------------|-------------|------------------|-----------|------------|-------------|------------------|-------------|
| 40 / 5.6 oz | 14 lbs | 12" x 10" x 5.5" | 0.3819 | 16 cases | 10 layers | 208 | 48" X 40" |

This 5.6 Egg Roll (containing 4 oz filling and 1.6 oz egg roll skin) provides 2.00 oz equivalent meat/meat alternate, 1/4 cup serving of vegetables and 2.25 serving of bread alternate.

FILLING INGREDIENTS: CHICKEN MEAT, CABBAGE, CARROTS, ONION, TEXTURED SOY FLOUR (SOY FLOUR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMIMATE, CALCIUM PANTHOTHENATE, THIAMINE MONONITRATE [B1], PYRODOXIDE HYDROCHLORIDE [B6], RIBOFLAVIN [B2], CYANOCOBALAMIN [B12]), CELERY, SUGAR, SALT, SESAME OIL, GARLIC POWDER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BLACK PEPPER.

WRAPPER: WHOLE WHEAT FLOUR ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), SALT, CORN STARCH.

CONTAINS: SOY, WHEAT.

COOKING INSTRUCTION: Defrost before cooking. Conventional Oven: heat on flat sheet in pre-heated 375°F oven for 20 minutes. Convectional Oven: heat on flat sheet in pre-heated 375°F oven for 15 minutes. Deep Fryer: fry at 350°F for 7 minutes or until crispy and brown. SINCE EQUIPMENT VARIES, TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENT. The internal temperature of products should be 160°F.

SHELF LIFE: 12 MONTHS AT 10°F OR LOWER

