



Manufacturer Statement

Whole Grain Chicken Egg Roll (3 oz)

DESCRIPTION:

An authentic gourmet Chinese Egg Roll with a blend of chicken and vegetables with a hint of all natural seasonings in a hand-made pastry lightly fried to golden perfection.

FOOD BASED EQUIVALENCY:

One egg roll provides 1 M/MA, 1 Grain, ½ Serving Vegetable (1/8 Cup)

HEATING INSTRUCTIONS:

- Place in a sheet pan and bake at 400° for about 20-25 min. or until crispy and golden brown.

INGREDIENTS:

Egg Roll Wrapper (Whole Wheat Flour, Wheat Flour, Water, Whole Egg, Salt, Corn Starch, FD&C Yellow No. 5 & No. 6, less than 1 % Sodium Benzoate as a preservative), Cabbage, Chicken, Textured Vegetable Protein (Soy Flour), Carrot, Celery, Corn Starch, Salt, Sugar, Sesame Seed Oil, Spices, Flavor Enhancer (Maltodextrins, Sodium Chloride, Disodium Inosinate, Disodium Guanylate, Thiamine Hydrochloride, Citric Acid [Silicon Dioxide]), Sodium Tripolyphosphate. Fried in Cottonseed Oil.

Contains: WHEAT, SOY, EGG
NO TRANS FAT
NO MSG



Nutrition Facts		
Serving Size 1 egg roll (85g/3oz)		
Servings Per Container 84		
Amount Per Serving		
Calories 210	Calories from Fat 70	
		% Daily Value*
Total Fat 7g		11%
Saturated Fat 2g		10%
<i>Trans Fat</i> 0g		
Cholesterol 10mg		3%
Sodium 300mg		12%
Total Carbohydrate 27g		9%
Dietary Fiber 3g		14%
Sugars 2g		
Protein 9g	Not a significant source of protein	
Vitamin A 15%	•	Vitamin C 20%
Calcium 4%	•	Iron 10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:		
	Calories:	2,000 2,500
Total Fat	Less than 65 g	80 g
Saturated Fat	Less than 20 g	25 g
Cholesterol	Less than 300 mg	300 mg
Sodium	Less than 2,400 mg	2,400 mg
Total Carbohydrate	300 g	375 g
Dietary Fiber	25 g	30 g
Protein	50 g	60 g

I certify this information is true and correct:

John A. Barros
V.P. Product Management

Aug 22, 2013
Date

Effective for one year from date signed

Product Code	Description	U/M	Count	Net Weight (Lbs)
OFC-2260	Whole Grain Chicken Egg Roll	3.0	84	15.75