

good food, made in Houston

# PRODUCT SPECIFICATION SHEET

## Chicken Potstickers 1 oz /8 ct

Nutrition Facts Serving Size 4 pieces (112g) Serving Per Container 2							
Amount Per Serving							
Calories 170	Calories from Fat 20						
	% Daily Value*						
Total Fat 2g	3%						
Saturated Fat 0g	0%						
Mono Fat 0g							
Poly Fat 0g							
Trans Fat 0g							
Cholesterol 20mg	7%						
Sodium 105mg	4%						
Total Carbohydrates 28g	9%						
Dietary Fiber 2g	8%						
Sugars 1g							
Protein 9g							
Vitamin A 20%	Vitamin C 15%						
Calcium 2%	Iron 10%						
*Percent Daily Values are based on a 2, 000 calorie diet							

## UPC Code: 042957 03015 0

### Product Code: 03015



#### **PACKING INFORMATION**

Case	Case	Case	Case	Pallet	Pallet	Cases Per	Pallet
Pack	Weight	Dimensions	Cube	Tie	Tier	Pallet	Type
12/ 9.0 oz	7.55#	17"x8.75"x5.125"	0.44	10 cases	12 layers	120	48" X 40"

Filling Ingredient: Chicken, cabbage, carrot, green onion, ginger, spice, cornstarch, cooking oil, sesame oil, salt, chicken flavor and sugar.

**Crust ingredients:** Enriched Flour (wheat flour, niacin, reduced iron, thiamine mono nitrate, riboflavin, folic acid, enzyme added), Water, Cornstarch

ALLERGENS: Soy, Wheat

**Cooking Instructions: For Best Results**: Preheat non-stick skillet on high for 1 minute, then turn to medium high. Add 1 Tbsp. of cooking oil and place potstickers arranged in single layer into skillet, cook until golden brown. Add ¼ cup water. Cover and cook for additional 2 minutes or until water evaporates. **Boil & Brown:** Boil 8 cups of water. Place Potstickers and stir slowly to prevent sticking. Turn to medium heat when water boils again. Cook until Potstickers float and slightly plump. To brown, add 1 Tbsp. of cooking oil to non-stick skillet on medium heat. Place boiled Potstickers in skillet and cook until golden brown.

**Microwave:** Place Potstickers in a microwave safe dish and cover with hot water. Cook on high for 2 minutes. Be careful of hot water. Brown if desired using instructions above. \*SINCE EQUIPMENT VARIES, TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENT.

SHELF LIFE: 12 MONTHS AT 10°F OR LOWER