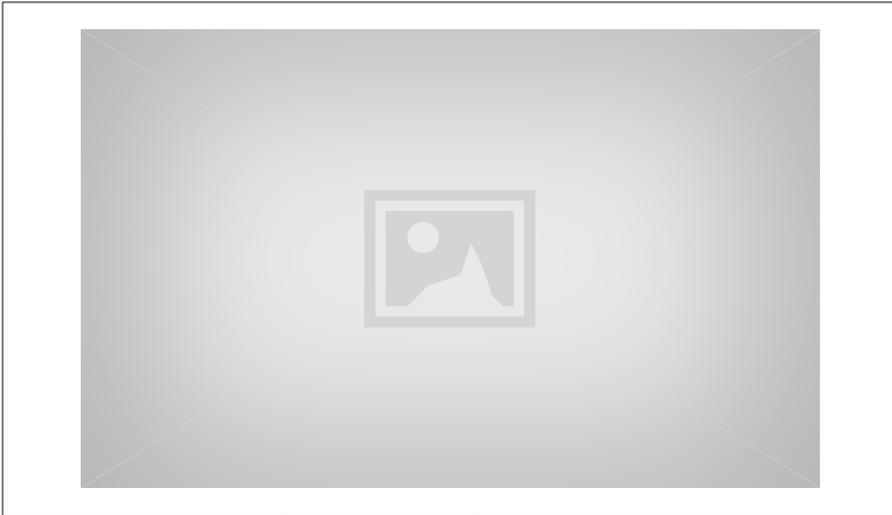




Fortune Avenue

31223 - Shrimp And Vegetable Wontons

Fortune Avenue Foods Shrimp and Vegetable wontons are pre-steamed and come frozen. They have a savory shrimp and variety of vegetable filling wrapped in thin fresh egg noodle dough and formed into a parcel similarly shaped like ancient gold ingots.



Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Fortune Avenue Foods Shrimp and vegetable wontons are pre-steamed and come frozen. They have a savory shrimp and variety of vegetable filling wrapped in thin fresh egg noodle dough and formed into a parcel similarly shaped like ancient gold ingots. They are commonly enjoyed in a clear broth soup or boiled and served with chili oil and seasoning or deep friend and served with a dipping sauce. Whichever way these wontons are enjoyed, please ensure that the internal temperature reached 165F before serving.

Ingredients

WRAPPER: ENRINCHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, NIACIN, ASCORBIC ACID (ADDED AS A DOUGH CONDITIONER), REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WATER, POTATO STARCH, TAPIOCA STARCH, WHEAT GLUTEN, SOYBEAN OIL, XANTAN GUM (WATER, XANTHAN GUM), SALT, DOUGH CONDITIONER [ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ASCORBIC ACID, ENZYMES]. FILLING: TEXTURED SOY FLOUR, SHRIMP, GREEN ONION, CABBAGE, EGG, POTATO STARCH, BROWN SUGAR, SALT, SESAME OIL (SESAME OIL, SOYBEAN OIL), FISH SAUCE (ANCHOVY EXTRACT, SALT, WATER, FRUCTOSE, HYDROLYSED VEGETABLE PROTEIN), GINGER, SHRIMP FLAVOR, WHITE PEPPER.

Allergens

Contains:

- crustaceans
- eggs
- fish
- soy
- wheat

Free From:

- milk
- peanuts
- tree nuts

Handling Suggestions

KEEP FROZEN, FOR SAFETY, PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165F OR ABOVE AS MEASURED BY USE OF A THERMOMETER.

Serving Suggestions

They are commonly enjoyed in a clear broth soup or boiled and served with chili oil and seasoning or deep friend and served with a dipping sauce. Whichever way these wontons are enjoyed, please ensure that the internal temperature reached 165F before serving.

Prep & Cooking Suggestions

TO BOIL: NO NEED TO DEFOST. PLACE WONTONS IN BOILING WATER, STIRRING SLOWLY TO PREVENT STICKING. WHEN THE WATER COMES TO A BOIL AGAIN, TURN TO MEDIUM HEAT. COOK UNTIL THE WONTONS FLOAT AND ARE SLIGHTLY PLUMP (TOTAL COOKING TIME APPROX. 3 TO 4 MINUTES). TO DEEP FRY: NO NEED TO DEFOST. PLACE POTSTICKERS INTO 350F HOT OIL AND DEEP FRY FOR 2 TO 3 MINUTES.

Product Specifications

Brand	Manufacturer
Fortune Avenue	Fortune Avenue Foods Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	163	31223			300/.50 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13lb	12lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.88in	11.25in	6.5in	0.8ft3	8x12	365days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

