



FALKOR FUSION

SHRIMP EGG ROLL

INGREDIENTS: EGG ROLL WRAPPER (BLEACHED WHEAT FLOUR ENRICHED [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour, Potassium Bromate]. Water, Egg Salt, Corn Starch, Soy Lecithin, FD&C Yellow #5 & #6, Less than 0.1 of 1% Sodium Benzoate as a Preservative), Cabbage, Cooked Shrimp, Carrot, Mushroom, Textured Vegetable Protein (Soy Mononitrate, Pyridoxine Hydrochloride, Riboflavin and Cyanocobalamin), Sugar, Salt, Monosodium Glutamate, Methylcellulose, Modified Food Starch, Vegetable Oil, Garlic Powder, Black Pepper, Xanthan Gum.

CONTAINS: WHEAT, SOY, MONOSODIUM GLUTAMATE, EGG (PRODUCED IN MEAT PROCESSING FACILITY).

HEATING INSTRUCTIONS: REMOVE EGG ROLLS FROM PACKAGING. PREPARE FROM FROZEN. HEAT THOROUGHLY UNTIL INTERNAL TEMPERATURE REACHES 165°F. DUE TO VARIATION IN EQUIPMENT, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENT. ALLOW EGG ROLLS TO SIT FOR 2 - 3 MINUTES BEFORE SERVING.

DEEP FRYER: FILL THE DEEP FRYER WITH OIL AND OPERATE ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS. HEAT OIL TO 350°F. FRY EGG ROLLS FOR 7.5 - 8.5 MINUTES.

CONVENTIONAL OVEN: PREHEAT OVEN TO 425°F. HEAT EGG ROLLS ON TRAY OR BAKING SHEET ON MIDDLE RACK OF OVEN. BAKE FOR 20 - 25 MINUTES OR UNTIL HEATED THROUGH, TURNING ONCE FOR BEST RESULTS.

AIR FRYER: SET TEMPERATURE AT 400°F. PLACE 1 TO 2 EGG ROLLS INTO DEVICE FRY PAN. COOK FOR 10 - 15 MINUTES.

MADE IN USA



NET WT. 1 lb 14 oz (850g)

DIST. BY: LUCKLIND ENTERPRISES, LLC. • POTTSTOWN, PA 19465
WWW.FALKORFUSION.COM

KEEP FROZEN

Nutrition Facts

10 servings per container

Serving size 1 piece (85g)

Amount per serving

Calories **90**

% Daily Value*

Total Fat 0.5g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 330mg **14%**

Total Carbohydrate 14g **5%**

Dietary Fiber 1g **4%**

Total Sugars 2g

Includes 0g Added Sugars **0%**

Protein 5g **10%**

Vit. D 0mcg 0% • Calcium 26mg 2%

Iron 0.72mg 4% • Potassium 0mg 0%

* 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.

