



itsu sizzling pork gyoza 240g
F2147

| DESCRIPTION |
|---|
| Steamed Asian style wheat parcels filled with pork & vegetables |

| STORAGE |
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| keep frozen- 18°C. If thawed, keep refrigerated and use within 24 hours. Do not re-freeze. |

| INGREDIENTS |
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| gyoza filling (shredded cabbage, pork shoulder (21%), pork fat (10%), white onion, soy sauce [water, soya beans, wheat, salt], spring onion, garlic, apple puree [apple, acidity regulator: citric acid; antioxidant: ascorbic acid], tofu [soya beans, water], sesame oil, yeast extract, sugar, textured soya protein, water, salt, black pepper, ginger powder), gyoza skin (wheat flour, water, tapioca starch, wheat gluten, rapeseed oil, salt). |

| ALLERGENS |
|---|
| For allergens, see ingredients in bold. |

| UNIT FORMAT | | |
|-------------|-------------------|----------------------|
| Net weight: | 240g | |
| Packaging : | Format: | Pouch |
| | Material : | 30HDPE MDO / 100LDPE |
| | Recyclable: | No |
| | Dimensions (mm) | 200 X 230 x 45 |
| | Weight (g) | 14 |
| | Method of Closure | Heat sealed |

| CONSUMER INFORMATION |
|----------------------|
| Source of protein |

| NUTRITIONAL INFORMATION | | | |
|-------------------------|---------------------------------|------|--|
| | Typical nutritional values per: | 100g | |
| | Energy (kJ) | 778 | |
| | Energy (kcal) | 185 | |
| | Fat (g) | 6.6 | |
| | of which saturates (g) | 2.2 | |
| | Carbohydrate (g) | 22 | |
| | of which sugars (g) | 3.2 | |
| | Fibre (g) | 2.1 | |
| | Protein (g) | 8.1 | |
| | Salt (g) | 1 | |

| CASE FORMAT | | | |
|-------------|-----------------------|-----------------------|--|
| Packaging: | Material : | Cardboard | |
| | Recyclable: | Yes | |
| | Units per case: | 12 | |
| | Dimensions (mm) | 320mm X 225mm X 230mm | |
| | Case net weight (g) | 425 | |
| | Case gross weight (g) | 3473 | |

| SPECIFICATIONS |
|---|
| Appearance: White gyoza dumpling with a brown filling with green flecks from the vegetables. |
| Texture: Pasta like texture with a juicy pork filling with slight crunch from the vegetables. |
| Flavour: Meaty pork flavour with vegetables and a hint of garlic. |

| HFSS | Scope |
|------|-----------------------|
| 1 | Not in Scope for HFSS |

| BARCODES | |
|----------|----------------|
| Inner: | 5060262485743 |
| Outer: | 05060262485736 |

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| COOKING INSTRUCTIONS |
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| cooking instructions (from frozen) for 8 gyoza |
| steam [colander or sieve] |
| •Place colander/sieve above pan of boiling water. |
| •Place gyoza in colander/ sieve, cover with any lid & steam for 6 mins. |
| pan cook [authentic Japanese style] |
| •Preheat 1 tsp of oil in a frying pan over a low/medium heat. |
| •Add gyoza & cook for 4 mins. |
| •Carefully add 4 tbsp of cold water, cover with any lid and cook for another 4 mins until all the water evaporates. |
| gently simmer |
| •Add gyoza to pan of softly boiling water. |
| •Simmer for 3 mins then drain. |
| microwave |