KIMBO
Pork & Vegetable (Chi Chai)
KIMBO DUMPLING
蕣菜豬肉水餃
SÚI CẢO (CẢI CHI CHÀI & THỊT HEO)
27-30 PCS.
KEEP FROZEN
#9

COOKING INSTRUCTIONS:
KIMBO
KIMBO DUMPLING
蕣菜豬肉水餃
Pork & Vegetable (Chi Chai) Dumpling
Nutrition Facts
Product of U.S.A.

COOKING INSTRUCTIONS:
Place the frozen dumplings into hot boiling water for about 10-15 mins. When the dumplings float, stir occasionally to prevent them from sticking. Boil the dumplings for another 5 mins. until the dumpling is fully cooked to internal temperature of 160F or above, then drain and serve.
煮食方法：
將急凍水餃放入滾水中約10-15分鐘，待全部水餃浮上水面後，再滾5分鐘左右，即可食用。
INGREDIENTS:
Fillings: Pork, nappa cabbage, dried mushroom, soybean oil, salt, sugar, scallion, sesame oil, flavor enhance (DL-Alanine, Sodium 5'-inosinate, Sodium 5'-Guanylat, Monosodium L-Glutamate).
Dough: Bleached Wheat Flour, Water, Salt, Vegetable Oil.
Manufactured for / Distributed by:
Walong Marketing Inc.
Buena Park, CA 90620
Product of U.S.A.
KIMBO
KIMBO DUMPLING
香菇豬肉水餃
SÚI CẢO (NẤM RƠM & THỊT HEO)
Pork & Mushroom
Nutrition Facts

KIMBO
Pork & Mushroom
KIMBO DUMPLING
香菇豬肉水餃
SÚI CẢO (NẤM RƠM & THỊT HEO)
U.S. Inspected and Passed by Department of Agriculture EST.21465
26-30 PCS.

KIMBO
Pork, Shrimp & Leek
KIMBO DUMPLING
鮮蝦豬菜水餃
SÚI CẢO TÔM VÀ HẸ
26-30 PCS.
KEEP FROZEN

COOKING INSTRUCTIONS:
Place the frozen dumplings into hot boiling water for about 10-15 mins. When the dumplings float, stir occasionally to prevent them from sticking. Boil the dumplings for another 5 mins. until the dumpling is fully cooked to internal temperature of 160F or above, then drain and serve.
煮食方法：
將急凍水餃放入滾水中約10–15分鐘，待全部水餃浮上水面後，再滾5分鐘左右，即可食用。
INGREDIENTS:
Fillings: Pork, Shrimp, Leek, Soybean Oil, Salt, Sugar, Sesame oil, Ginger, Flavor Enhance (DL-Alanine, Sodium 5'-Inosi
Sodium 5'-Guanylate, Mono
Dough: Bleached Wheat
Vegetable Oil.
餡：豬肉・蝦・韭菜・黃豆油・
糖・麻油・薑・味精
皮：麵粉・水・鹽・油・
Manufactured for
Walong Mark Inc.
Buena Park, CA 90620
Product of U.S.A.
KIMBO
KIMBO DUMPLING
鮮蝦豬菜水餃
SÚI CẢO TÔM VÀ HẸ
Pork, Shrimp & Leek Dumpling
Nutrition Facts

KIMBO
WON-TON
PORK & SHRIMP
廣式蝦雲吞
U.S. Inspected and Passed by Department of Agriculture
PCS

INGREDIENTS:
WRAPPER:
WHEAT FLOUR, SALT, FD&C YEL
CITRIC ACID, SODIUM BENZOATE
FILLINGS:
PORK, SHRIMP WATER, SALT, GINGER,
SESAME OIL, FLAVOR ENHANCER (GLYCINE D
-ALANINE, DISODIUM SUCCINATE, SALT,
SODIUM 5'-INOSINATE, SODIUM 5'-GUANYLATE)
食用方法：
COOKING INSTRUCTIONS:
TO MAKE SOUP:
PLACE WON-TON INTO BOILING WATER, THEN, ACCORDING
TO PERSONAL PREFERENCE, ADD SEA SONINGS, VEGETABLE,
CHICKEN BROTH, ETC. COOK FOR APPROX. 3 MIN.
TO DEEP FRY:
PLACE WON-TON INTO HOT BOILING OIL FOR
Manufactured for / Distributed by
Walong Marketing Inc.
Buena Park, CA 90620

KIMBO
WON-TON
PORK & VEGETABLE
菜肉雲吞
KEEP FROZEN
NET WT 8 OZ
(227g)
15 PCS

INGREDIENTS:
WRAPPER:
WHEAT FLOUR, SALT, FD&C YELLOW #5,
CITRIC ACID, SODIUM BENZOATE.
FILLINGS:
GUARPLATE), WHITE PEPPER.
NUTRITION FACTS
COOKING INSTRUCTIONS:
TO MAKE SOUP:
PLACE WON-TON INTO BOILING WATER. THEN, ACCORD
TO PERSONAL PREFERENCE, ADD SEASONINGS, VEGETABLE,
CHICKEN BROTH, ETC. COOK FOR APPROX. 3 MIN.
TO DEEP FRY:
PLACE WON-TON INTO HOT BOILING OIL FOR 1-2MIN.
Manufactured for / Distributed by:
Walong Marketing Inc.
Pomona Park, CA 90620

KIMBO
WON-TON
PORK , SHRIMP & YELLOW CHIVE
滙黃蝦雲吞
KEEP FROZEN
NET WT 8 OZ
(227g)
15 PCS

INGREDIENTS:
WRAPPER:
WHEAT FLOUR, SALT, FD&C YELLOW #5
, CITRIC ACID, SODIUM BENZOATE.
FILLINGS:
PORK, SHRIMP, YELLOW CHIVE, WATER,
NUTRITION FACTS
COOKING INSTRUCTIONS:
TO MAKE SOUP:
PLACE WON-TON INTO BOILING WATER. THEN, ACCORDING
TO PERSONAL PREFERENCE, ADD SEASONINGS, VEGETABLE,
CHICKEN BROTH, ETC. COOK FOR APPROX. 3 MIN.
TO DEEP FRY:
Manufactured for / Distributed by
Walong Marketing Inc.
Buena Park, CA 90620