

# PORK DUMPLING

# 鍋貼

**Dough Ingredients:** Bleached Bromated Enriched Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Iron, Potassium Bromate, Thiamin, Mononitrate, Riboflavin, Folic Acid), Water.

**Filling Ingredients:** Pork, Cabbage, Black Soy Sauce (Water, Soya Beans, Salt, Flour, Sugar), Ginger, Corn Starch.

**Cooking Instruction:**

1. Keep frozen before cooking.
2. Cook dumpling in boiling water about 15 minutes until the Dumpling internal temperature reached to 165°F or higher and serve, or
3. Pan fried.

**食用方法：**

1. 請冷凍保存，煮前請勿解凍。
2. 將鍋貼放入沸水中，輕輕攪拌數下，免黏著，煮約15分鐘，鍋貼內溫達到165°F或以上，即可食用。
3. 煮熟後可放鍋中煎至金黃色即成可口鍋貼。



**KEEP FROZEN 保持冷凍**

**NET WEIGHT: 20 OZ. (1.25 LBS.)**

Made in U.S.A., Manufactured by:

 **劉氏食品公司**  
**AURNISH ENTERPRISE CORP.**

61-14 Laurel Hill Blvd. Woodside, N.Y. 11377 Tel: 718-507-0791

衛生第一絕不含任何防腐劑，敬請放心食用。

# 價廉物美 • 新鮮可口

# PORK DUMPLING

## 鍋貼

**MADE IN U.S.A.**

**Dough Ingredients:** Bleached bromated enriched flour (bleached wheat flour, malted barley flour, niacin, iron, potassium bromate, thiamin, mononitrate, riboflavin, folic acid), Water.

**Fill Ingredients:** Pork, Cabbage, Black Soy Sauce (Water, Soya Beans, Salt, Flour, Sugar), Ginger, Corn Starch.

**KEEP FROZEN**

### INSTRUCTIONS:

1. Cook dumpling in boiling water (250°F) about 12 minutes & serve, or
2. Steam, or
3. Steam then pan fried.



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**劉氏食品公司**

61-14 LAUREL HILL BLVD.  
WOODSIDE, N.Y. 11377  
TEL.: (718) 397-0978

## Safe Handling Instructions

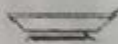
*This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.*



Keep refrigerated or frozen.  
Thaw in refrigerator or microwave.



Keep raw meat or poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.



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