



Markwell Panko Rocket Prawn

332810

Premium Nobashi prawns hand coated in an authentic panko crumb.

- * Nobashi Prawns
- * Authentic Japanese Style Crumb
- * Individually Quick Frozen
- * Oven & Deep Fry Ready
- * Retail Ready 1kg Box

Ideal for:

Cafes, restaurants, QSR, clubs, hotels and catering.



Certifications:

HACCP Certified.

Product Information

Code	Product	Units/Carton	Piece Size
332810	Markwell Panko Rocket Prawn	5 x 1kg (5kg)	25g

Nutrition Information

Servings per pack: 10
Serving size: 100g

	Avg Qty per serving	Avg Qty per 100g
Energy	1250 kJ	1250 kJ
Protein	12.3 g	12.3 g
Fat -Total	19.0 g	19.0 g
-Saturated	3.5 g	3.5 g
Carbohydrate	19.9 g	19.9 g
Sugars	3.1 g	3.1 g
Sodium	1400 mg	1400 mg

Ingredients: Prawn (Prawn [Litopenaeus vannamei], Water, Mineral Salts [451, 450], Citric Acid, Salt) (50%), Breadcrumbs (Wheat Flour, Vegetable Shortening, Sugar, Salt, Yeast, Bread Improvers [170, 516, 300], Alpha Amylase, Corn Starch, Colour (160b)), Water, Batter (Wheat Flour, Modified Starch [1414, 1422], Sugar, Vegetable Shortening, Salt, Corn Starch, Egg Powder, Flavour Enhancer (621), Soy Protein, Acidity Regulator [500], Mineral Salts [450, 341], Emulsifier (322), Guar Gum, Spice Extract, Black Pepper), Predust (Modified Starch [1420, 1412], Rice Flour, Salt), Soybean Oil.

Allergens: Contains Crustacea, Egg, Gluten and Soy

Product of Thailand

Cooking Instructions Cook Before Consumption

Method 1 (Preferred preparation method)

Deep Fry: Preheat oil to 180°C. Deep fry for 2.5 – 3 minutes or until fully cooked.

Method 2

Oven: Preheat oven to 220°C and cook for 14 minutes, turning halfway through cooking.

Storage: Keep frozen at or below -18°C

Frozen Shelf Life: 2 Years from production

Chilled Shelf Life: Not recommended





Markwell Panko Rocket Prawn

332810

Packaging

Packaging Configuration **5 x 1kg (5kg)**

Inner:



Packaging Type: Printed Cardboard Box

Barcode: 9310389328109

Outer:

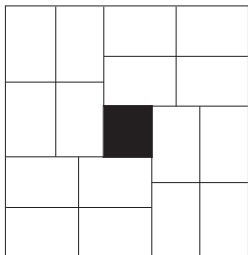


Packaging Type: Printed Cardboard Carton

Barcode: 19310389328106

Dimensions: 275mm(L) x 240mm(W) x 275mm(H)

Pallet Configuration



16S1
16 Cartons per layer
4 Layers per pallet
64 Cartons per pallet