



# **ASIANFOODS**

## **Restaurant Products**

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# Cheese Crab Rangoon

 <p><b>CRAB RANGOON</b> UNCOOKED 200 PIECES</p> <p><b>100% MONEY BACK GUARANTEE</b></p> <p><b>1.00 oz x 25pcs/Bag x 4 Bags</b> <b>Net Weight: 12.25 lbs</b></p> <p><b>KEEP FROZEN</b> <b>HAND MADE</b></p> <p><b>MADE IN THE U.S.A.</b></p>	 <p><b>reg \$144/200pcs/case</b></p> <p><b>Homemade</b></p>  <p><b>ASIANFOODS</b> Restaurant Products</p>
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## INGREDIENTS

**PASTRY WRAPPER;** Wheat flour, Water, Salt, Wheat Starch, Corn

FD&C Yellow #5 and SodiumBenzoate

**FILLER;** Cream Cheese Pasteurized Milk and Cream,

Whey Protein Concentrate, Whey, Salt, Carrots, Celery,

Imitated Crab Meat, Color, Sugar, Onion Powder, Salt and Citri Acid.

**Net Weight: 1.00 oz/pcs**

## INSTRUCTION


1. Do not defrost before frying !!
2. Lay cheese crab rangoon upside on the fry basket.
3. Put another basket on top the basket to prevent product floating.
4. Deep fry from frozen at 350 F for about 3 minnutes.
5. Hang the basket to drain the oil.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Spring Roll Veggie

	 <p><b>reg \$116/200pcs/case</b></p> <p><b>Homemade</b></p>  <p><b>ASIANFOODS</b> Restaurant Products</p>

## INGREDIENTS

**PASTRY WRAPPER;** Wheat flour, Water, High Defined Coconut Oil, Salt, White Pepper, Sodium Caseinate (Milk), Wheat Starch, Maltodextrin, Ascorbic Acid.

**FILLER;** Cabbages, Carrots, Mung Bean Thread, Sugar, Onion Powder, Salt, White Pepper.

**Net Weight: 1.75 oz/pcs**

## INSTRUCTION

1. Do not defrost before frying !!
  2. Put spring roll into the fry basket.
  3. Put another basket on top the basket to prevent product floating.
  4. Deep fry from frozen at 350 F for about 3 minnutes.
  5. Hang the basket to drain the oil.
- Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Spring Roll Taro

	<p><b>ASIANFOODS</b> Restaurant Products</p>

## INGREDIENTS

PASTRY WRAPPER; Wheat flour, Water, High Defined Coconut Oil, Salt, White Pepper, Sodium Caseinate (Milk), Wheat Starch, Maltodextrin, Ascorbic Acid.

FILLER; Cabbages, Carrots, Mung Bean Thread, Taro, Sugar, Onion Powder, Salt, White Pepper.

**Net Weight: 1.55 oz/pcs**

## INSTRUCTION

1. Do not defrost before frying !!
2. Put spring roll into the fry basket.
3. Put another basket on top the basket to prevent product floating.
4. Deep fry from frozen at 350 F for about 3 minnutes.
5. Hang the basket to drain the oil.



Enjoy !!!

Note : Keep frozen below -18C or 0 F





# Spring Roll Chicken

	
	<p>reg \$130/200pcs/case</p> <p><b>Homemade</b></p>
	<div><p><b>ASIANFOODS</b> Restaurant Products</p></div>

## INGREDIENTS

PASTRY WRAPPER; Wheat flour, Water, High Defined Coconut Oil, Salt, White Pepper, Sodium Caseinate (Milk), Wheat Starch, Maltodextrin, Ascorbic Acid.

FILLER; Cabbages, Carrots, Mung Bean Thread, Ground chicken, Onion Powder, Sugar, Salt, White Pepper.

**Net Weight: 1.55 oz/pcs**



## INSTRUCTION

1. Do not defrost before frying !!
  2. Put spring roll into the fry basket.
  3. Put another basket on top the basket to prevent product floating.
  4. Deep fry from frozen at 350 F for about 3 minutes.
  5. Hang the basket to drain the oil.
- Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Spring Roll Mushroom

	
	reg \$140/200pcs/case <b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

PASTRY WRAPPER; Wheat flour, Water, High Defined Coconut Oil, Salt, White Pepper, Sodium Caseinate (Milk), Wheat Starch, Maltodextrin, Ascorbic Acid.

FILLER; Cabbages, Carrots, Mung Bean Thread, Mushroom slice, Onion Powder, Salt, White Pepper.

**Net Weight: 1.75 oz/pcs**



## INSTRUCTION

1. Do not defrost before frying !!
  2. Put spring roll into the fry basket.
  3. Put another basket on top the basket to prevent product floating.
  4. Deep fry from frozen at 350 F for about 3 minnutes.
  5. Hang the basket to drain the oil.
- Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Spring Roll Banana & Coconut

	
	<b>reg \$140/200pcs/case</b> <b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

PASTRY WRAPPER; Wheat flour, Water, High Defined Coconut Oil, Salt, White Pepper, Sodium Caseinate (Milk), Wheat Starch, Maltodextrin, Ascorbic Acid.

FILLER; Banana, coconut, salt and sugar.

**Net Weight: 1.15 oz/pcs**



## INSTRUCTION

1. Do not defrost before frying !!
  2. Put spring roll into the fry basket.
  3. Put another basket on top the basket to prevent product floating.
  4. Deep fry from frozen at 350 F for about 3 minnutes.
  5. Hang the basket to drain the oil.
- Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Jumbo Shumai Chicken Dumpling

	
	<b>reg \$116/200pcs/case</b>
	<b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

Ground chicken, egg, corn starch, salt, sugar, pepper, soy sauce, spices, scallion, dried mushroom and water chestnuts wrap with wonton skin.

**Net Weight: 1.5 oz/pcs**

## INSTRUCTION

Keep in refrigerator 3-4 hour before cooking.

Method 1 - Steam with water in steamer 4-5 minutes.

Method 2 - Steam in microwave 2-3 minutes.



Method 3 - Deep fry 2-3 minutes.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Jumbo Shumai Pork Dumpling

	
	reg \$124/200pcs/case <b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

Ground pork, egg, corn starch, salt, sugar, pepper, soy sauce, spices, scallion, dried mushroom and water chestnuts wrap with wonton skin.

**Net Weight: 1.5 oz/pcs**

## INSTRUCTION

Keep in refrigerator 3-4 hour before cooking.

Method 1 - Steam with water in steamer 4-5 minutes.

Method 2 - Steam in microwave 2-3 minutes.

Method 3 - Deep fry 2-3 minutes.



Enjoy !!!

Note : Keep frozen below -18C or 0 F





# Jumbo Shumai Chicken & Shrimp Dumpling

	
	reg \$144/200pcs/case <b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

Ground chicken, ground shrimp, egg, corn starch, salt, sugar, pepper, soy sauce, spices, scallion, dried mushroom and water chestnuts wrap with wonton skin.

**Net Weight: 1.5 oz/pcs**

## INSTRUCTION

Keep in refrigerator 3-4 hour before cooking.

Method 1 - Steam with water in steamer 4-5 minutes.

Method 2 - Steam in microwave 2-3 minutes.

Method 3 - Deep fry 2-3 minutes.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Jumbo Shumai Fish & Shrimp Dumpling

	
	<b>reg \$160/200pcs/case</b>
	<b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

Ground white fish, ground shrimp, egg, corn starch, salt, sugar, pepper, soy sauce, spices, scallion, dried mushroom and water chestnuts wrap with wonton skin.

**Net Weight: 1.5 oz/pcs**

## INSTRUCTION

Keep in refrigerator 3-4 hour before cooking.

Method 1 - Steam with water in steamer 4-5 minutes.

Method 2 - Steam in microwave 2-3 minutes.



Method 3 - Deep fry 2-3 minutes.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Jumbo Gyoza Veggie

	 <p><b>reg \$110/200pcs/case</b></p> <p><b>Homemade</b></p>  <p><b>ASIANFOODS</b> Restaurant Products</p>

## INGREDIENTS

**PASTRY WRAPPER;** Wheat flour, Water, High Defined Coconut Oil, Salt, White Pepper, Sodium Caseinate (Milk), Wheat Starch, Maltodextrin, Ascorbic Acid.

**FILLER;** Cabbages, Carrots, Mung Bean Thread, Sugar, Onion Powder, Salt, White Pepper.

**Net Weight: 1.25 oz/pcs**

## INSTRUCTION

Keep in refrigerator 2-3 hour before cooking.

Method 1 - Steam with water in steamer 3 minutes.

Method 2 - Steam in microwave 2 minutes.

Method 3 - Deep fry 2-3 minutes.




Method 4 - Pan sear with low temperature 3-4 minutes.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Jumbo Gyoza Chicken

	 <p><b>reg \$124/200pcs/case</b></p> <p><b>Homemade</b></p>  <p><b>ASIANFOODS</b> Restaurant Products</p>
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## INGREDIENTS

**PASTRY WRAPPER;** Wheat flour, Water, High Defined Coconut Oil, Salt, White Pepper, Sodium Caseinate (Milk), Wheat Starch, Maltodextrin, Ascorbic Acid.

**FILLER;** Ground chicken, Cabbages, Sugar, Onion Powder, Salt, White Pepper.

**Net Weight: 1.35 oz/pcs**

## INSTRUCTION

Keep in refrigerator 2-3 hour before cooking.

Method 1 - Steam with water in steamer 3 minutes.

Method 2 - Steam in microwave 2 minutes.

Method 3 - Deep fry 2-3 minutes.

Method 4 - Pan sear with low temperature 3-4 minutes.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Jumbo Gyoza Pork

	
	<p>reg \$124/200pcs/case</p> <p><b>Homemade</b></p>
	 <p><b>ASIANFOODS</b> Restaurant Products</p>

## INGREDIENTS

PASTRY WRAPPER; Wheat flour, Water, High Defined Coconut Oil, Salt, White Pepper, Sodium Caseinate (Milk), Wheat Starch, Maltodextrin, Ascorbic Acid.

FILLER; Ground pork, Cabbages, Sugar, Onion Powder, Salt, White Pepper.

**Net Weight: 1.35 oz/pcs**

## INSTRUCTION

Keep in refrigerator 2-3 hour before cooking.

Method 1 - Steam with water in steamer 3 minutes.

Method 2 - Steam in microwave 2 minutes.

Method 3 - Deep fry 2-3 minutes.

Method 4 - Pan sear with low temperature 3-4 minutes.

Enjoy !!!

Note : Keep frozen below -18C or 0 F





# Money Bag - Vegan

	
	 <p><b>ASIANFOODS</b> Restaurant Products</p>

## INGREDIENTS

**PASTRY WRAPPER;** Wheat flour, Water, Corn Starch , Salt, Wheat  
**FILLER;** Potato, Taro, Corn, Edamame, Pea, Carrot, Water chest nut,  
 Scallion, Soy Sauce, Oyster sauce, Sugar, Garlic,  
 White Pepper and Salt.

**Net Weight: 1.15 oz/pcs**

## INSTRUCTION




1. Do not defrost before frying !!
2. Put money bag into the fry basket.
3. Put another basket on top the basket to prevent product floating.
4. Deep fry from frozen at 350 F for about 3 minnutes.
5. Hang the basket to drain the oil.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Money Bag - Chicken

	
	 <p><b>ASIANFOODS</b> Restaurant Products</p>

## INGREDIENTS

**PASTRY WRAPPER;** Wheat flour, Water, Corn Starch , Salt, Wheat  
**FILLER;** Chicken, Corn, Edamame, Pea, Carrot, Water chest nut,  
 Soy Sauce, Oyster sauce, Sugar, Garlic, Scallion,  
 White Pepper and Salt.

**Net Weight: 1.15 oz/pcs**

## INSTRUCTION



1. Do not defrost before frying !!
2. Put money bag into the fry basket.
3. Put another basket on top the basket to prevent product floating.
4. Deep fry from frozen at 350 F for about 3 minnutes.
5. Hang the basket to drain the oil.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Curry Puff - Vegan

	
	reg \$210/200pcs/case <b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

PASTRY WRAPPER;

All purpose flour, Salt, Sugar, Water, Butter.

FILLER;

Yam potato, Red potato, Onion, Edamame, Corn, MSG, Sugar, Salt and Curry powder.

**Net Weight: 2.5 oz/pcs**

## INSTRUCTION

1. Do not defrost before frying !!
  2. Put curry puff into the fry basket.
  3. Put another basket on top the basket to prevent product floating.
  4. Deep fry from frozen at 350 F for about 4-5minnutes.
  5. Hang the basket to drain the oil.
- Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Curry Puff - Chicken

	
	reg \$210/200pcs/case <b>Homemade</b>
	

## INGREDIENTS

PASTRY WRAPPER;

All purpose flour, Salt, Sugar, Water, Butter.

FILLER;

Chicken, Potato, Yam, Onion, Sugar, MSG, Salt and Curry Powder.

**Net Weight: 2.5 oz/pcs**


## INSTRUCTION

1. Do not defrost before frying !!
  2. Put curry puff into the fry basket.
  3. Put another basket on top the basket to prevent product floating.
  4. Deep fry from frozen at 350 F for about 4-5minnutes.
  5. Hang the basket to drain the oil.
- Enjoy !!!

Note : Keep frozen below -18C or 0 F



## **NEW....Thai Peanut Dumpling**

	
	<b>reg \$124/200pcs/case</b> <b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

### **INGREDIENTS**

PASTRY WRAPPER;

Homemade rice flour skin.

FILLER;

Roasted ground peanut and sweet radish sugar seasoning.

**Net Weight: 1.15 oz/pcs**

### **INSTRUCTION**

Do not defrost before !!

Method 1 - Steam with water in steamer 3 minutes.

Method 2 - Steam in microwave 2 minutes.



Enjoy !!!

Note : Keep frozen below -18C or 0 F





# Thai Satay (Breast) Chicken

	FROZEN
	reg \$260/200pcs/case <b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

Marinated sliced chicken breast, turmeric, curry powder, sugar , black pepper and seasoning soy sauce on bamboo stick.

**Net Weight: 2.00 oz/pcs**

## INSTRUCTION

Keep in refrigerator 4-5 hour before cooking.

Grill two side untill well done.



Brush with coconut milk to enhance the aroma.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Thai BBQ Pork

	FROZEN
	reg \$270/200pcs/case <b>Homemade</b>
	 <b>ASIANFOODS</b> Restaurant Products

## INGREDIENTS

Marinated sliced pork with fat, soy sauce, sweet soy sauce, oyster sauce, sugar, cilantro seed and black pepper on bamboo stick.

**Net Weight: 2.00 oz/pcs**

## INSTRUCTION

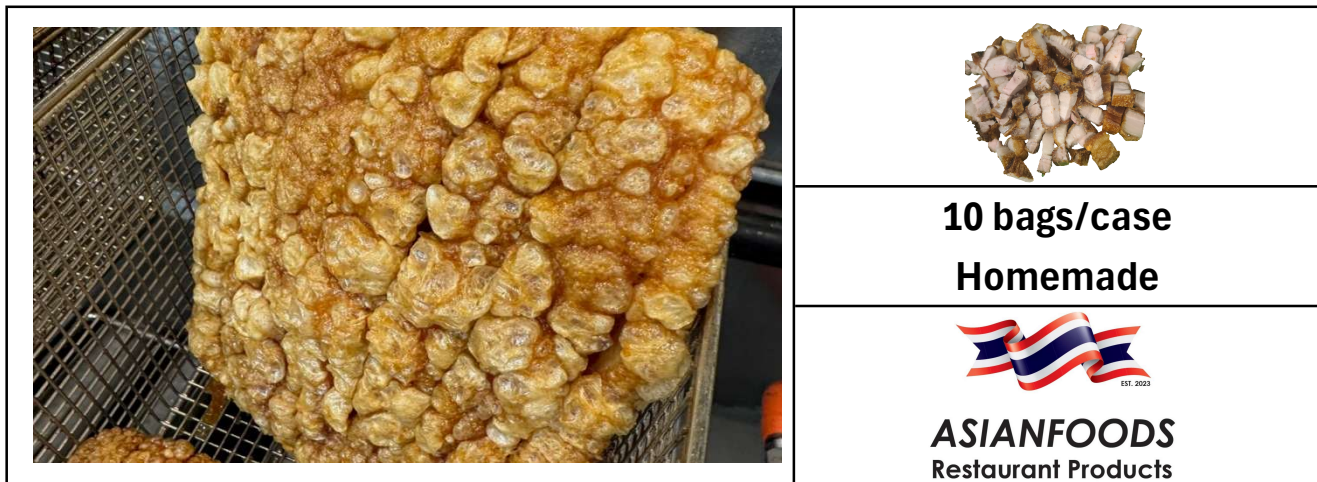
Keep in refrigerator 4-5 hour before cooking.  
Grill two side untill well done.

Enjoy !!!

Note : Keep frozen below -18C or 0 F



# Frozen Crispy Pork Belly



## INGREDIENTS

Crispy pork belly boiled with salt and hang in oven until dry.

**Net Weight: 2-2.3lbs/bag (\$10.50/lbs)**

## INSTRUCTION

Keep in refrigerator 6-8 hour before cooking.

Fry with high temperature 400F-450F (Best)

or fry with medium temperature 350F (OK)

or use air-fry 400 F

Note : Keep frozen below -18C or 0 F







Sweet chili sauce (Siam Kitchen) \$28/12/case



Machine slice meats \$1,500



Spring roll sauce \$64/4gallon/case



Dumpling sauce \$64/4gallon/case



Vegan Pad Thai sauce \$70/4gallon/case



Spring roll veg (Greenland) \$60/1.76ozx200pcs



Sweet soy sauce \$86/4gallon/case



Sweet soy sauce **Gluten free** \$94/4gallon/case



Black soy sauce \$86/4gallon/case



Black soy sauce **Gluten free** \$94/4gallon/case



Thin soy sauce \$60/4gallon/case



Lite soy sauce **Gluten free** \$70/4gallon/case