



## WING HING PRODUCT MATRIX

Item No.	Product Description	Cs Pack	Est. Sheet Size	Includes: P=preservative E=egg C=color	Description	Primary Application	Other Popoular Applications
P72112-12	Egg Roll Wrappers	12 x 16 oz.	7"x7"	P, E	slightly yellow with spots of white corn starch	Fill and deep fry	2) Boil, layer as lasagna. 3) Cut into strips deep fry as topping
W72102-10	Egg Roll Wraps	10 x 32 oz.	7"x7"	P, E	slightly yellow with spots of white corn starch	Fill and deep fry	2) Boil, layer as lasagna. 3) Cut into strips deep fry as topping
W72102-20	Egg Roll Wraps	20 x 32 oz.	7"x7"	P, E	slightly yellow with spots of white corn starch	Fill and deep fry	2) Boil, layer as lasagna. 3) Cut into strips deep fry as topping
P52012-12	Won Ton Wraps	12 x 12 oz.	3.5"x3.5"	P, E	slightly yellow with spots of white corn starch. Same thickness as Egg Roll Wrappers	Fill and deep fry	2) Fill and deep fry. 3) Fill and steam
W51007-24	Dumpling Wraps (Large)	24 x 14 oz.	3.5"x3.5"	P, E	slightly yellow with spots of white corn starch. Thicker than the Wonton and Egg Roll Wrappers	Fill and deep fry	2) Fill and deep fry. 3) Fill and steam
W52007-24	Won Ton Wraps (Medium)	24 x 14 oz.	3.5"x3.5"	P, E	slightly yellow with spots of white corn starch. Same thickness as Egg Roll Wrappers	Fill and boil for soup	2) Fill and deep fry. 3) Fill and steam
W53007-24	Shu Mai Wraps (Small)	24 x 12 oz.	3.5"x3.5"	P, E, C	Yellow, color added, Thinner of all wraps	Fill and steam cook	2) Fill and boil for soup.
W62301-12	Potsticker Wraps	12 x 12 oz.	3.5"	P	Round shape. Thicker than Dumpling. Used primarily for pan frying	Fill and pan fry	2) Fill and boil for soup.
W62314-32	Potsticker Wraps 4"	32 x 10 oz.	4"	P, E	Round shape. Thicker than Dumpling and bigger than usual potsticker wraps. Used primarily for pan frying	Fill and pan fry	2) Filled and Deep Fried. 3) Filled and steamed.

All products listed contain wheat

\*Actual size of finished product varies due to natural drying during manufacturing process

Item No.	Product Description	Cs Pack	Mfg Cut	Includes: P=preservative E=egg C=color	Description	Primary Application	Other Popoular Applications
W11501-01	Egg Noodles (Pink)	1 x 5 lb.	# 18	P, E, C	light yellow, thin noodle	Boil then stir fry	2) Boil then serve as soup noodle
W11530-06	Egg Noodles (Pink)	6 x 5 lb.	# 18	P, E, C	light yellow, thin noodle	Boil then stir fry	2) Boil then serve as soup noodle
W25502-06	Medium Noodles	6 x 5 lb.	# 16	P, C	light yellow, thicker than Egg noodle	Boil then serve as soup noodle.	Boil then: 2) stir fry 3) serve as Lo Mein
W25530-02	Medium Noodles	2 x 5 lb.	# 16	P, C	light yellow, thicker than Egg noodle	Boil then served as soup noodle	Boil then: 2) stir fry 3) serve as Lo Mein
W27730-02	Small Noodles	2 x 5 lb.	# 18	P, C	light yellow, thin noodle	Boil then stir fry	2) Boil then serve as soup noodle
W25555-02	Southern Gold Noodles	2 x 5 lb.	# 10	P, C	thicker, round Noodle, udon Shape	Boil then stir fry	2) Boil then serve as soup noodle
W11702-02	Wide Noodles (Flat)	2 x 5 lb.	# 7	E, C	flat as a linguini, but much wider. Reminescent of the Chow Fun.	Boil then served as soup noodle	Boil then: 2) stir fry 3) serve as Lo Mein
W11701-02	Shanghai Noodles(Orange Box)	2 x 5 lb.	# 20	E, C	White, Thinnest of the Shanghai Noodles	Boil then served as soup noodle	Boil then: 2) serve as Lo Mein 3) stir fry
W11707-02	Shanghai white Noodles	2 x 5 lb.	# 20	E, C	White, least width of all noodles. Used mostly in soup.	Boil then served as soup noodle	Boil then: 2) serve as Lo Mein 3) stir fry
W11830-06	Medium Egg Noodles (TX)	6 x 5 lb.	# 16	P, E, C	Thicker version of the egg noodles	Boil then served as soup noodle	Boil then: 2) stir fry 3) serve as Lo Mein

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