

Effective Date: 09/12/2011 Supercedes: 01/17/2011

Serving Size: 3.7 oz Pack: 324/1.23oz

Product Name: Whole Grain Jumbo Cheese Ravioli

Each serving (three - 3.7 oz. units) of WG Jumbo Ravioli provides 2.00 oz. equivalent meat alternate and 1.75 serving of bread alternate. CN # 079514 12/10

Nutrition Facts

Serving Size 3 Raviolis (3.7 oz)

Code: 00804WG

Amount	Por	Serving	
TIIIOUIIL		Serving	

Calories 180	Calories from Fat 30
	% Daily Value*
Total Fat 3.5g	5%
Saturated Fat	t 1.5g 8 %
Trans Fat 0g	

Cholesterol 60mg	20%
Sodium 480mg	20%
Total Carbohydrate 24g	8%

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Dietary	Fiber 2g	8%

Sugars 2g

Protein 16g

Vitamin A 4%	 Vitamin C 0%
Calcium 10%	• Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra	ate	300g	375g
Dietary Fiber		250	30a

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Product Info

Shelf life: 12 months frozen (-10°F - 0°F)

Ti-Hi: 8×7

SPECIFICATIONS

Cases/pallet: 56 Dim: 17"x13"x8"

Case cube: 1.185 ft^3 Pallet height: 60-inches

Gross case wt: 25.91lbs; Net wt: 24.91lbs

Pallets/truck: 24

UPC: 00852777002264

INGREDIENTS

FILLING: Fat Free Ricotta Cheese (Pasteurized Whey, Pasteurized Skim Milk, Vinegar, Xanthan Gum, Vitamin A Palmitate), Low Moisture Part Skim Mozzarella Cheese (Pasteurized Cultured Part Skim Milk, Salt, Enzymes), Romano Cheese Made From Cow's Milk (Pasteurized Cultured Milk, Salt, Enzymes), Whole Egg, Water, Whey Protein Isolate, Sodium Caseinate, Sugar, Salt, Dehydrated Garlic. PASTA: Ultra Grain Blend with Enriched Flour (Whole Wheat Flour, Durum Flour, Niacin, Ferrous Sulfate, Thiamin Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Water, Egg.

51% of the grains used in this product are whole grain.

David Horowitz – Tasty Brands

ALLERGENS

Allergens: Milk, Wheat & Egg

COOKING INSTRUCTIONS:

OPTION 1: Sauce bottom of full or 1/2 steam table pan and place 1 layer of raviolis in pan. Sauce the layer and add another layer of raviolis. Repeat this once more to create 3 layers and cover the top layer with sauce.

OPTION 2: For faster preparation or smaller quantities, sauce bottom of full or 1/2 steam table pan, place raviolis in pan and cover with

OVEN: Seal pan with plastic wrap and aluminum foil. Bake for 30-40 min (frozen) or 20-25 min (thawed) to a product temperature of 165°F. STEAMER: Seal pan with plastic wrap and aluminum foil. Steam for 15-25 minutes to a product temperature of 165°F Garnish with shredded mozzarella for added appeal.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE.