



MARKETING

PRODUCT SPECIFICATIONS

| Code | Dist Prod Code | GTIN | Calculated Pack | | | |
|-------------------------|----------------|---|---|------------|-----------------|----------------------|
| 41837 | 351857 | 00810089290304 | 6 x 5# | | | |
| Brand | Brand Owner | GPC Description | | | | |
| Tasty Brands | Tasty Brands | Pasta/Noodles - Not Ready to Eat (Frozen) | | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 31.75 LBR | 30 LBR | No | United States | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 15.875 INH | 13.1875 INH | 10.25 INH | 1.24 FTQ | 9x7 | 456 Days | -10 FAH / 15 FAH |
| Traceability Regulation | | | | | | |
| Regulation Type Code | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors | | | |
| N/A | N/A | N/A | N/A | | | |

HANDLING SUGGESTIONS

Keep frozen until ready to prepare

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - N
- Wheat - C
- Sesame - NI
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - NI
- Crustaceans - N

Nutrition Facts

134 Servings per container

Serving Size3.17 oz

Amount Per Serving

Calories180

% Daily Value*

Total Fat2.5 g3%

Saturated Fat0.5 g3%

Trans Fat0 g

Cholesterol30 mg10%

Sodium530 mg23%

Total Carbohydrates33 g12%

Dietary Fiber3 g11%

Total Sugars3 g

Includes 0 g Added Sugars0%

Protein10 g

Vitamin D0 mcg0%

Calcium63 mg4%

Iron2 mg10%

Potassium201 mg4%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Pasta: Ricotta Cheese (Pasteurized Whey, Pasteurized Milk, Pasteurized Cream, Vinegar, Carrageenan, Xanthan Gum), Water, Ultra Grain Flour (Whole Wheat Flour), Enriched Semolina Flour (Semolina, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Eggs, Enriched Cracker Meal (Enriched Flour [Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid], Salt), Sodium Caseinate, Whey Protein Concentrate, Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, And Enzymes), Salt, Romano Cheese (Pasteurized Cow's Milk, Cheese Cultures, Salt, And Enzymes), And Garlic. Predust: Whole Wheat Flour, Salt, Maltodextrin, Spices, Garlic Powder, Dextrose, Yeast Extract, Natural Flavors, Soybean Oil (As A Processing Aid), Extractives Of Paprika And Turmeric. Batter: Whole Wheat Flour, Whole Grain Yellow Corn Flour, Salt, Modified Corn Starch, Spices, Garlic Powder, Yeast Extract, Sea Salt Blend (Potassium Chloride, Sea Salt), Dextrose, Maltodextrin, Parmesan Cheese (Pasteurized Part Skim Milk, Cheese Culture, Salt, Enzymes), Natural Flavors, Ascorbic Acid, Sugar, Soybean Oil (As A Processing Aid), Whey, Enzyme Modified Parmesan Cheese (Parmesan Cheese (Milk, Starter Culture, Salt, Enzymes), Cream, Natural Flavor). Breading: Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dehydrated Potatoes (Potatoes, Mono And Diglycerides, Dextrose), Salt, Whole Wheat Flour, Garlic Powder, Sugar, Spices (Including Celery Seed), Yeast, Soybean Oil (As A Processing Aid), Extractives Of Paprika And Turmeric, Natural Flavors. Prefried In Vegetable Oil (Soybean An/Or Canola Oil).

PREPARATION & COOKING SUGGESTIONS

PREPARATION – for best results Keep frozen until ready to prepare Method – Baking Preheat convection oven to 375° ; fan speed on low. Remove breaded ravioli from package. Place frozen ravioli in a single layer on a baking sheet. Bake for 7 min. until thoroughly cooked. (Over heating may cause cheese loss). Remove from oven and allow ravioli to stand 1 - 2 minutes. Use caution cheese will be hot Note: Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.

SERVING SUGGESTIONS

Serve with a side of marinara.

MORE INFORMATION

NUTRITIONAL ANALYSIS

| | |
|---------------------|------|
| Calories | 180 |
| Protein | 10 g |
| Total Carbohydrates | 33 g |
| Sugars | 3 g |
| Dietary Fiber | 3 g |
| Lactose | |
| Sucrose | |
| Vitamin A (IU) | |
| Vitamin A (RE) | |
| Vitamin C | |
| Magnesium | |
| Monosodium | |

| | |
|---------------------|-------|
| Total Fat | 2.5 g |
| Trans Fat | 0 g |
| Saturated Fat | 0.5 g |
| Added Sugars | 0 g |
| Polyunsaturated Fat | |
| Monounsaturated Fat | |
| Cholesterol | 30 mg |
| Vitamin D | 0 mcg |
| Vitamin E | |
| Folate | |
| Vitamin B-6 | |
| Sulphites | |

| | |
|--------------|--------|
| Sodium | 530 mg |
| Calcium | 63 mg |
| Iron | 2 mg |
| Potassium | 201 mg |
| Zinc | |
| Phosphorus | |
| Thiamin | |
| Niacin | |
| Riboflavin | |
| Vitamin B-12 | |
| Nitrates | |

NUTRITIONAL CLAIMS