

Code: 00834WG

Product Name: Whole Grain Mini Cheese Ravioli

Effective Date: 01/18/2016 Supersedes: 08/24/2015

Serving Size: 2.17 oz.

Statement of child nutrition food based meal pattern equivalency: Each 2.17 oz. serving (7 pieces) of Whole Grain Mini Cheese Ravioli provides 1.00 oz equivalent meat alternate and 0.50 oz-eq grains. CN# 093366 08-15



Nutrition Facts				00834WG Mini Cheese Ravioli		00834WG Mini Cheese Ravioli	
Serving Size				7 Ravioli (61g)		(100g)	
Amount Per Se	rving						
Calories					120		190
Calories from Fat					20		35
				% Daily Value*		% Daily Value*	
Total Fat				2.5g	4%	4g	6%
Saturated Fat				1g	5%	2g	10%
Trans Fat				0g		0g	
Cholesterol				15mg	5%	25mg	8%
Sodium				180mg	8%	300mg	13%
Total Carbohydrate				15g	5%	24g	8%
Dietary Fiber				1g	4%	2g	8%
Sugars				1g		2g	
Protein				8g		13g	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:				Vitamin A Vitamin C	2% 6%		4% 10%
Total Fat	Calories:	2,000	2,500	Calcium	10%		15%
Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gral		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g	Iron	4%		6%

Conclew Prefette

Andrew P. Signorelli Dir./Tech. Services Tasty Brands

Product Info

PREPARATION - for best results

Keep frozen until ready to prepare

Method 1 - Baking

- 1.Preheat convection oven to 375°; fan speed on high.
- 2.Spray bottom and sides of full steam table pan with non-stick cooking spray.
- 3.Pour 3 cups of room temperature, canned sauce into the bottom of a stainless steel pan and spread to cover the bottom.
- 4. Place 5 pounds of frozen (-10°F to +10°F) ravioli and cover with 5 cups of room temperature , canned sauce
- 5.Spread sauce over pasta to cover..
- 6.Lightly apply non-stick cooking spray to bottom of aluminum foil; cover pan tightly with the foil.

7.Bake for 50 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot. Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.

Method 2 - Boiling

- 1.Heat to a full boil an appropriate amount of water. Use 3 quarts of water for each 1 pound of ravioli.
- 2.Add the frozen ravioli to the boiling water. Gently stir the contents, initially and periodically, to prevent sticking.
- 3.Boil the mini ravioli for approximately 3-4 minutes; the ravioli will begin to float. **Note:** cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.

If storing in a moist 145°F warmer, cover the pan with plastic film and hold up to 1 hour

Shelf life: 12 months frozen (0° - 15°F) Dim: 17''x13''x8''Ti-Hi: 8 x 7 Case cube: 1.023 ft3 Cases/pallet: 56 Pallet height: 54-inches Gross case wt: 31.47 lbs; Net wt: 29.97 lbs

Pallets/truck: 24

UPC: 10852777002292

ALLERGENS: Contains Milk, Egg, & Wheat GRAINS: 51% of the grains used in this product are whole grains

Pasta Ingredients: Whole Wheat Flour and Enriched Flour Blend (Whole Wheat Flour, Enriched Durum Wheat Flour [Wheat Flour, Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, Folic Acid]), Water, Egg, Ascorbic Acid. Filling Ingredients: Low Fat Ricotta Cheese (Skim Milk, Water, Modified Food Starch, Milkfat, Milk Protein Concentrate, Xanthan Gum, Carrageenan Gum, Acetic Acid), Water, Low Moisture Part Skim Mozzarella Cheese (Cultured Part Skim Milk, Salt, Enzymes), Romano Cheese Made From Cow's Milk, (Cultured Milk, Salt, Enzymes), Whey Protein Isolate, Sodium Caseinate, Parmesan Cheese (Part Skim Milk, Cheese Cultures, Salt, Enzymes), Asiago Cheese (Cultured Milk, Salt, Enzymes), Whole Wheat Crackermeal (Whole Wheat Flour, Dextrose), Garlic Salt (Salt, Dehydrated Garlic), Corn Starch- Modified, Sugar, Dehydrated Garlic.