TOASTED BEEF RAVIOLI

MADE WITH WHOLE WHFAT



(01)10077886400924

NET WT. 10 lb. (4.54kg) COUNT Approx. 225

40092

40092

TOASTED BEEF RAVIOLI BREADED AND FRIED RAVIOLI MADE WITH WHOLE WHEAT

RAVIOLI INGREDIENTS: Whole Grain Wheat Flour, Water, Cooked Beef and Vegetables (Beef, Onions, Celery, Salt, Corn Oil, Spices, Garlic), Concentrated Beef and Vegetable Broth (Beef, Onions, Water, Celery, Salt, Corn Oil, Spices, Garlic, Beef Extract), Bread Crumbs (Enriched Wheat Flour [Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Leavening [Ammonium Bicarbonate]), Whole Eggs, Cooked Spinach, Tomato Paste, Parmesan Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt Enzymes), Romano Cheese Made From Cow's Milk (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Spices.

BREADING AND BATTER INGREDIENTS: Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin Folic Acid), Water, Modified Corn Starch, Salt, Sugar, Spices, Dextrose, Granulated Garlic, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Granulated Onion, Dehydrated Parsley, Yeast, Extractives of Turmeric and Paprika, Soybean Oil, Partially Hydrogenated Soybean Oil. Fried In Soybean Oil.

COOKING INSTRUCTIONS: Place frozen ravioli (do not thaw) on flat pan in oven. Bake 8 to 10 minutes (425°F-Conventional Oven) until internal temperature reaches 160°F. (Oven temperatures may vary.) Sprinkle with grated cheese and serve with meat or tomato sauce.

NET WT. 10 lb. (4.54kg) **COUNT Approx. 225**

Institutional Use Only

KEEP FROZEN **COOK AND SERVE**



Prepared and Packaged by LOUISA FOOD PRODUCTS, INC. St. Louis. MO 63136

140618

Nutrition Facts

Serving Size 4 Pieces (81g) Servings Per Container About 56

Amount Per Serving

Calories 240 Calories from Fat 110 % Daily Value* Total Fat 12g

Saturated Fat 2.5q Trans Fat 0g

Cholesterol 15mg Sodium 460ma Total Carbohydrate 27g

Dietary Fiber 3q Sugars 1g

Protein 8g Vitamin A 2% • Vitamin C 2%

300g 375g Calories per gram

Fat 9 · Carbohydrate 4 · Protein 4

