

## STRACCIATELLA BURRATA RAVIOLI

| Spec Details |                 |  |
|--------------|-----------------|--|
| Item Number: | 18303           |  |
| UPC Number:  | 074847183035    |  |
| Shape:       | Sunflower       |  |
| Piece Count: | 8-10 / LB.      |  |
| Case Pack:   | 2/ 2.5 LB. Bags |  |
| Net Weight:  | 5 LBS.          |  |
| STATE:       | Frozen          |  |
| TI x HI      | 14 X 7          |  |



## **INGREDIENTS**

INGREDIENTS: Ricotta Cheese (Pasteurized Milk, Pasteurized Whey, Pasteurized Cream, Vinegar, Salt), Enriched Semolina Flour (Semolina Flour [Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid]), Water, Stracciatella Cheese (Pasteurized Milk, Pasteurized Cream, Vinegar, Enzymes, Salt), Low-Moisture Part-Skim Mozzarella Cheese ([Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Potato Starch, Canola Oil, and Cellulose Powder Added To Prevent Caking), Pasteurized Whole Eggs, Milk, Salt, Dietary Fiber, Beta Carotene, Stabilizers [Xanthan Gum, Locust Bean Gum, Guar Gum]), Spices.

**CONTAINS: WHEAT, MILK, EGGS** 

## **Nutrition Facts**

About 16 servings per container 3 Pieces (144g) Serving size

Amount per serving

| Calories               | 310           |  |
|------------------------|---------------|--|
|                        | % Daily Value |  |
| Total Fat 14g          | 189           |  |
| Saturated Fat 8g       | 40%           |  |
| Trans Fat 0g           |               |  |
| Cholesterol 80mg       | 279           |  |
| Sodium 570mg           | 25%           |  |
| Total Carbohydrate 31g | 119           |  |
| Dietary Fiber 2g       | 79            |  |
| Total Sugars 2g        |               |  |
| Includes 0g Added Su   | gars 0%       |  |

| Protein 17g |  |
|-------------|--|
| 0%          |  |
| 20%         |  |
| 6%          |  |
| 6%          |  |
|             |  |

\*The % Daily Value 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

## **COOKING INSTRUCTIONS**

FOR FOOD SAFETY, FOLLOW HEATING INSTRUCTIONS. NOTE: HEATING EQUIPMENT MAY VARY AND **HEAT TIME MAY REQUIRE ADJUSTING.** 

**HEATING INSTRUCTIONS:** Bring 4 gts. of lightly salted water to a boil. Add frozen ravioli to boiling water, reduce heat to low simmer, stir gently. Heat uncovered for approximately 6-8 minutes, until ravioli float or to desired tenderness. Heat until reaching a minimum internal temperature of 165°F for at least 15 seconds. Drain well and serve.