SINCE 1960

SEVIROLI®

BITE SIZE CHEESE RAVIOLI

Spec Details

Item Number:	18520
UPC Number:	0-74847-18520-6
Size:	.25 oz. (approx.)
Shape:	Mini Hex
Piece Count	60-68 / lb. (approx.)
Case Pack:	12/13 oz. bags
Case Net Weight:	9.75 lbs.
STATE:	Frozen
TI X HI	14 X 6

INGREDIENTS

INGREDIENTS: Enriched Semolina Flour (Semolina Flour [Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid]), Water, Ricotta Cheese (Pasteurized Milk, Pasteurized Whey, Pasteurized Cream, Vinegar, Salt), Pasteurized Whole Eggs, Modified Food Starch (Corn), Romano Cheese (Pasteurized Cow's and/or Sheep's Milk, Cheese Culture, Salt, Enzymes), Sea Salt, Fiber (Cellulose and Psyllium Powder), Light Cream, Parsley, Spices, Beta Carotene, Stabilizers (Carrageenan, Xanthan Gum, Locust Bean Gum, Guar Gum).

CONTAINS: WHEAT, MILK, EGGS

Nutrition Facts

Serving Size 1 Cup (120g)
Servings Per Container About 3

Amount Per Serving

Calories 210	Calories from Fat 45
	% Daily Value*
Total Fat 5g	**8%**
Saturated Fat 2.5g	**13%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 330mg	**14%**
Total Carbohydrate 33g	**11%**
Dietary Fiber 2g	**8%**
Sugars 2g	
Protein 9g	

Vitamin A 6% • Vitamin C 0%
Calcium 10% • Iron 10%

*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 Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

COOKING INSTRUCTIONS

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

HEATING INSTRUCTIONS: Bring 4 qts. of lightly salted water to a boil. Add frozen ravioli to boiling water, reduce heat to low simmer, stir gently. Heat uncovered for approximately 3-5 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.