



Classic Delight

# WHOLE GRAIN MEDIUM SQUARE CHEESE RAVIOLI

ITEM NO.	PACK SIZE	FOOD BASED STATEMENT	CS/PALLET	GROSS WEIGHT
425	20 lb.	2 M/MA, 1.25 Grain EQ	150 cs	22 lb.

## INGREDIENTS

Ultragrain Durum Semolina (51/49) Blend (Whole Wheat Flour, Semolina (Wheat, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Low Fat Ricotta Cheese (Milk, Whey, Skim Milk, Vinegar, Xanthan Gum, Locust Bean Gum, Guar Gum (Stabilizer), Water, Low-Moisture Part Skim Mozzarella Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Cellulose Powder To Prevent Caking, Natamycin, A Natural Mold Inhibitor), Whey Protein Concentrate, Romano Cheese (Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes), Corn Starch (100% Maize), Dietary Fiber, Salt.

## ALLERGENS

Wheat, Milk, Egg.

## PRODUCT HANDLING

- Oven: Pre-heat oven to 400°F. Line bottom of oven safe tray with sauce. Place frozen Medium Square Cheese Ravioli in baking tray and covered with sauce. Bake for 30-40 minutes.
- Convection Oven: Pre-heat oven to 400°F. Line bottom of oven safe tray with sauce. Place frozen Round Cheese Ravioli in baking tray and covered with sauce. Bake for 30-35 minutes
- internal temperature reached at least 165°F for 15 seconds..



FULLY COOKED



WHOLE GRAIN

## FEATURES

Whole Grain  
Smart Snack Compliant

# Nutrition Facts

Serving Size  
8 raviolis (130g)

Calories per serving **240**

Percent daily values are based on 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Amount/Serving	% Daily Value*	Amount/Serving	% Daily Value*
<b>Total Fat 3.5g</b>	6%	<b>Total Carbohydrate 37g</b>	12%
Saturated Fat 1.5g	8%	Dietary Fiber 4g	15%
Trans Fat 0g		Sugars 1g	
<b>Cholesterol 40mg</b>	14%	<b>Protein 15g</b>	
Sodium 360mg	15%		
Vitamin D 0%	Calcium 20%	Iron 10%	Potassium 5%

\*\* The information on this panel is for general purposes only. Nutrition information is based on current data. The possibility exists that manufacturers may change their formulation without Classic Delight's knowledge.