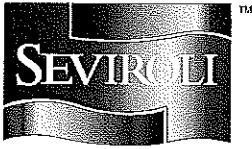


SINCE 1960



Seviroli Foods

601 Brook Street, Garden City, NY 11530
Tel: 516-222-6220
FAX: 516-222-0534

Cheese Ravioli (Large Square) Die 236

Product Description: Seviroli
Item #: 00017 (10 lbs)
PC, IQF (Individually Quick Frozen)

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, Milk, Pasteurized Whole Eggs, Romano Cheese (Pasteurized Cow's and/or Sheep's Milk, Cheese Culture, Salt, Enzymes), Corn Starch, Sea Salt, Fiber (Cellulose and Psyllium Powder), Light Cream, Parsley, Spices, Stabilizers (Carrageenan, Xanthan Gum, Locust Bean Gum, Guar Gum), Beta Carotene.

CONTAINS: WHEAT, MILK, EGGS

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 4-6 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.

Nutrition Facts	
Serving Size 4 Pieces (148g)	
Servings Per Container About 30	
Amount Per Serving	
Calories 240	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 610mg	25%
Total Carbohydrate 32g	11%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 10g	
Vitamin A 2%	Vitamin C 0%
Calcium 15%	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	

Prepared by: Mary Salzano 9-3-14
Verified by: [Signature] 9/3/14
Reviewed by: [Signature] 9-4-14

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