



SHRIMP & ROASTED GARLIC RAVIOLI

Spec Details

Item Number:	18393
UPC Number:	0-74847-18393-6
Size:	1.10 oz. (approx.)
Shape:	Large Hex
Piece Count	14-16 / lb. (approx.)
Case Pack:	12/16 oz. bags
Case Net Weight:	12 lbs.
STATE:	Frozen
TI X HI	10 X 7



INGREDIENTS

INGREDIENTS: Enriched Semolina Flour (Semolina Flour [Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid]), Shrimp (Shrimp, Water, Salt, and Sodium Tripoly-Phosphate [to retain moisture]), Ricotta Cheese (Pasteurized Milk, Pasteurized Whey, Pasteurized Cream, Vinegar, Salt), Water, Bread Crumbs (Bleached Wheat Flour, Dextrose, Yeast, Salt), Pasteurized Whole Eggs, Light Cream, Parmesan Cheese (Pasteurized Part-Skim Milk, Cheese Cultures, Salt, and Enzymes), Shrimp Base (Cooked Shrimp, Salt, Maltodextrin, Butter Oil, Sugar, Shrimp Powder, Potato Flour, Contains 2% Or Less Of Flavors And Annatto, Turmeric And Paprika [For Color]), Corn Starch, Roasted Garlic, Salt, Stabilizers (Xanthan Gum, Locust Bean Gum, Guar Gum), Parsley, Spices, Beta Carotene.

CONTAINS: WHEAT, MILK, EGGS, SHELLFISH (SHRIMP), SULFITES

Nutrition Facts

Serving Size 4 pcs. (120g)
Servings Per Container About 3.5

Amount Per Serving

Calories 220 Calories from Fat 40

% Daily Value*

Total Fat 4.5g 7%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 80mg 27%

Sodium 410mg 17%

Total Carbohydrate 30g 10%

Dietary Fiber 2g 8%

Sugars 2g

Protein 14g

Vitamin A 4% • Vitamin C 2%

Calcium 8% • Iron 15%

*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 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.