



Effective Date: 02/08/2016  
Supersedes: 01/25/2016

Code: 00834WG

Product Name: Whole Grain Mini Cheese Ravioli

Serving Size: 2.17 oz.

Statement of child nutrition food based meal pattern equivalency: Each 2.17 oz. serving (7 pieces) of Whole Grain Mini Cheese Ravioli provides 1.00 oz equivalent meat alternate and 0.50 oz-eq grains. CN# 093366 08-15

## Product Info



### PREPARATION – for best results

#### Keep frozen until ready to prepare

#### Method 1 – Baking

1. Preheat convection oven to 375° ; fan speed on high.
2. Spray bottom and sides of full steam table pan with non-stick cooking spray.
3. Pour 3 cups of room temperature, canned sauce into the bottom of a stainless steel pan and spread to cover the bottom.
4. Place 5 pounds of frozen (-10°F to +10°F) ravioli and cover with 5 cups of room temperature , canned sauce
5. Spread sauce over pasta to cover..
6. Lightly apply non-stick cooking spray to bottom of aluminum foil; cover pan tightly with the foil.
7. Bake for 50 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot. **Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.**

#### Method 2 - Boiling

1. Heat to a full boil an appropriate amount of water. Use 3 quarts of water for each 1 pound of ravioli.
2. Add the frozen ravioli to the boiling water. Gently stir the contents, initially and periodically, to prevent sticking.
3. Boil the mini ravioli for approximately 3-4 minutes; the ravioli will begin to float. **Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.**

If storing in a moist 145°F warmer, cover the pan with plastic film and hold up to 1 hour

Shelf life: 12 months frozen (0° - 15°F) Dim: 17"x13"x8"  
 Ti-Hi: 8 x 7 Case cube: 1.023 ft3  
 Cases/pallet: 56 Pallet height: 54-inches  
 Gross case wt: 31.47 lbs; Net wt: 29.97 lbs  
 Pallets/truck: 24  
 UPC: 10852777002292  
**ALLERGENS: Contains Milk, Egg, & Wheat**  
**GRAINS: 51% of the grains used in this product are whole grains**  
**CONTAINS 110242 COMMODITY CHEESE**

**Pasta Ingredients:** Whole Wheat Flour and Enriched Flour Blend (Whole Wheat Flour, Enriched Durum Wheat Flour [Wheat Flour, Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, Folic Acid]), Water, Egg, Ascorbic Acid. **Filling Ingredients:** Low Fat Ricotta Cheese (Skim Milk, Water, Modified Food Starch, Milkfat, Milk Protein Concentrate, Xanthan Gum, Carrageenan Gum, Acetic Acid), Water, Low Moisture Part Skim Mozzarella Cheese (Cultured Part Skim Milk, Salt, Enzymes), Romano Cheese Made From Cow's Milk, (Cultured Milk, Salt, Enzymes), Whey Protein Isolate, Sodium Caseinate, Parmesan Cheese (Part Skim Milk, Cheese Cultures, Salt, Enzymes), Asiago Cheese (Cultured Milk, Salt, Enzymes), Whole Wheat Crackermeal (Whole Wheat Flour, Dextrose), Garlic Salt (Salt, Dehydrated Garlic), Corn Starch- Modified, Sugar, Dehydrated Garlic.

## Nutrition Facts

Serving Size 7 Pieces (61g)

### Amount Per Serving

Calories 120 Calories from Fat 20

% Daily Value\*

Total Fat 2.5g 4%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 15mg 5%

Sodium 180mg 8%

Total Carbohydrate 15g 5%

Dietary Fiber 1g 4%

Sugars 1g

Protein 8g

Vitamin A 2% • Vitamin C 6%

Calcium 10% • Iron 4%

\*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

Andrew P. Signorelli  
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CONTAINS: 221 – 2.17 OZ SERVINGS PER CASE  
(7 WG MINI CHEESE RAVIOLI PER SERVING)

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