

Jumbo Cheese Ravioli

Ravioles con queso tamaño jumbo

**KEEP FROZEN
CONSERVESE CONGELADO**

INGREDIENTS: WHEAT FLOUR (DURUM WHOLE WHEAT FLOUR, ENRICHED DURUM FLOUR [ENRICHED WITH NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, LIQUID PASTEURIZED WHOLE EGGS, PART SKIM RICOTTA CHEESE (WHEY, MILK, VINAGAR, CARRAGEENAN AS A STABILIZER), SHREDDED MOZZARELLA CHEESE (PASTEURIZED WHOLE MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE TO PREVENT CAKING), ENRICHED BREAD CRUMBS (ENRICHED BLEACHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], DEXTROSE, SALT, YEAST), DRIED WHOLE EGGS, GRATED ROMANO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE TO PREVENT CAKING), SALT, PARSLEY FLAKES, GRANULATED GARLIC, BLACK PEPPER, NUTMEG.
CONTAINS: WHEAT, MILK, EGGS.

INSPECTED BY THE
U.S. DEPT. OF AGRICULTURE
IN ACCORDANCE WITH
FNS REQUIREMENTS

INSPECCIONADO POR EL
DEPTO. DE AGRICULTURA DE
EE.UU., DE ACUERDO CON LOS
REQUISITOS DE FNS

CN **091082**
Each 4.92 oz serving (4 Ravioli/1.25 oz each) of cheese ravioli provides 1.75 oz equivalent meat alternate and 1.50 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-14)

CN **091082**
Cada porción de 4.92 oz (4 raviolis de 1.25 oz c/u) de raviolis de queso proporciona 1.75 oz de alternativa de carne equivalente y 1.50 oz equivalentes de granos según los requisitos del patrón de alimentos para la nutrición infantil. (El uso de este logotipo y de la declaración está autorizado por los Servicios de Alimentos y Nutrición, USDA 08-14)

PRODUCT OF/PRODUCTO DE USA

Reorder No. **874130**
No. de Reorden



INGREDIENTES: HARINA DE TRIGO (HARINA DE TRIGO DURO INTEGRAL, HARINA DE TRIGO DURO ENRIQUECIDA [ENRIQUECIDA CON NIACINA, SULFATO FERROSO, MONONITRATO DE TIAMINA, RIBOFLAVINA, ACIDO FOLICO]), AGUA, HUEVOS ENTEROS LIQUIDOS PASTEURIZADOS, QUESO RICOTTA PARCIALMENTE DESCREMADO (SIERO, LECHE, VINAGRE, CARRAGENA COMO ESTABILIZADOR), QUESO MOZZARELLA DESMENIZADO (LECHE ENTERA PASTEURIZADA, CULTIVOS DE QUESO, SAL, ENZIMAS, CELULOSA EN POLVO PARA PREVENIR EL APELMAZAMIENTO), PAN MOLIDO ENRIQUECIDO (HARINA BLANQUEADA ENRIQUECIDA [HARINA DE TRIGO, NIACINA, HIERRO REDUCIDO, MONONITRATO DE TIAMINA, RIBOFLAVINA, ACIDO FOLICO], DEXTROSA, SAL, LEVADURA), HUEVOS ENTEROS DESHIDRATADOS, QUESO ROMANO RALLADO (LECHE DE VACA PASTEURIZADA, CULTIVOS DE QUESO, SAL, ENZIMAS, CELULOSA EN POLVO PARA PREVENIR EL APELMAZAMIENTO), SAL, HOJUELAS DE PEREJIL, AJO GRANULADO, PIMIENTA NEGRA, NUEZ MOSCADA.
CONTIENE: TRIGO, LECHE, HUEVOS.



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NET WT/PESO NETO 192 OZ (12 LB) 5.44 kg

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GFS ITEM # <u>874130</u>	Brand: <u>Gordon Choice</u>	DESCRIPTION: <u>Jumbo Cheese Ravioli</u>	DATE: <u>03/17/17</u>
REV CODE: <u>1A0217</u>	VENDOR: <u>Carlas Pasta - 793400</u>	PRINTER: <u>N/A</u>	
NAC # <u>17-6090</u>	PROOF CYCLE: <u>3rd</u>	NATIVE FORMAT: <u>Illustrator CS5</u>	
DIE: <u>NAC-Die</u>		UPC / SCC CODE: <u>10093901874136</u>	
OVERALL SIZE: <u>2.5 x 7</u>		Black	
SUBSTRATE: <u>Label</u>			
SUB: _____			
 North American Color, Inc. 5960 S. Sprinkle Road, Portage, MI 49002 (T) 1.800.537.8296 (F) 269.323.0190 www.nac-mi.com	Client: Date: NAC: Date:	Vendor: Date: SIGN OFF CONSTITUTES APPROVAL OF COLOR, COPY, LAYOUT & DIE.	

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