



FOODSERVICE

MADE TO SERVE™

# SIGNATURE TOMATO RAVIOLI



<b>Case Code</b> <b>11338</b>	<b>Pack &amp; Size</b> <b>3 x 1.81 kg (4lb) tub</b>
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A flavourful soup made with mini cheese-filled ravioli in a seasoned tomato broth.

## Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 120	Calories from Fat
% Daily Value	
<b>Total Fat</b> 2g	<b>3%</b>
<b>Saturated Fat</b> 0.5g	<b>3%</b>
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 940mg	<b>39%</b>
<b>Total Carbohydrate</b> 21g	<b>7%</b>
Dietary Fiber 3g	<b>12%</b>
Sugars 9g	<b>18%</b>
<b>Protein</b> 4g	<b>8%</b>
Vitamin A 6%	Vitamin C 6%
Calcium 4%	Iron 6%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%

\* Percent Daily Values are based on a 2,000 calorie diet.  
 Nutrition Facts are based on our current data.  
 However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

## INGREDIENTS

WATER, TOMATO PASTE, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), RAVIOLI PASTA (WHEAT FLOUR, RICOTTA CHEESE, BREAD CRUMBS, EGG, WATER, SALT, GARLIC POWDER, BASIL, SPICES), MODIFIED CORN STARCH, CARROTS, SUGAR, SALT, PARMESAN CHEESE (MILK), YEAST EXTRACT, SOYBEAN AND/OR CANOLA OIL, WHEAT FLOUR, REHYDRATED ONIONS, ONION POWDER, DRIED GARLIC, DRIED PARSLEY, CARAMEL COLOUR, SPICES.

## FEATURES AND BENEFITS

Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders).  
 Our split pack tray results in quicker preparation time as it allows you to make half batches.  
 Our soups start with stocks, seasoning and other ingredients simmered to perfection. Vegetables are added last and therefore are cooked for the first time when you prepare the soup in your kitchen.

## SERVING IDEAS

Create a signature Roasted Red Pepper Ravioli Soup, add roasted red peppers and chopped basil, and garnish with fresh grated Parmesan cheese. •Try an alternate name to signaturize this soup to your operation, Red Ravioli, Ravioli de Pomodoro, and Ravioli Roma can add flair to your menu!

## MORE

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## PREPARATION

Cooking Directions Remove plastic film 1) Place 1 tray (2 blocks) of soup in pot. 2) Add one full tray (1.9 L or 8 cups) water and cover. 3) Heat to boiling (min. 80C/ 180F), stirring occasionally. Reduce heat (70C/ 160F) and cover. Stir periodically.

## HANDLING

Do not re-freeze. Do not use if film is torn or missing.

## STORAGE

Shelf Life: 21 months  
 Storage Temperature: -18C

## PACKAGING DETAILS

<b>Pack &amp; Size:</b>	3 x 1.81 kg (4lb) tub	<b>Case Weight:</b>	5.90 KG	<b>UPC:</b>	63211113389
<b>Cube:</b>	0.0111 M	<b>Case Size:</b>	45.09CM x 27.64CM x 7.80CM (L x W x H)	<b>SCC-14:</b>	10063211113386