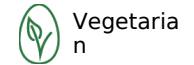


# Signature Tomato Ravioli



CASE CODE  
**1133**  
**8**

PACK & SIZE  
**3 x 1.81 kg (4lb) tub**



A flavourful soup made with mini cheese-filled ravioli in a seasoned tomato broth.

- 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.

## NUTRITION FACTS

Per 100 g

<b>Calories</b>	<b>85.26</b>
Total Fat	1.7 g <b>0%</b>
Saturated Fat	0.6 g <b>0%</b>
+ Trans Fat	0 g
Cholesterol	5.8 mg <b>0%</b>
Sodium	693.5 mg <b>0%</b>
Total Carbohydrate	15.3 g <b>0%</b>
Sugars	5.3 g <b>0%</b>
Dietary Fibre	1.5 g <b>0%</b>
Protein	2.7 g <b>0%</b>
Potassium	194.2 mg <b>0%</b>
Calcium	36.7 mg <b>0%</b>
Iron	0.7 mg <b>0%</b>
Vitamin A	0 µg <b>6%</b>
Vitamin C	0 mg <b>6%</b>

\*5% or less is a little. 15% or more is a lot.

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 [milk], bread crumbs, liquid whole egg, water, salt, garlic powder, basil, spices), Modified corn starch, Carrots, Sugar, Onions, Salt, Parmesan cheese, Yeast extract, Soybean and/or canola oil, Wheat flour, Onion powder, Dried garlic, Dried parsley, Spices, Caramel.

## Preparation

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

## 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

## SPECIFICATIONS

<b>Case Code</b>	11338
<b>Pack &amp; Size</b>	3 x 1.81 kg (4lb) tub
<b>Case Weight</b>	5.90 kg

**Case Size** 45.09 cm x 27.64 cm x  
7.80 cm  
**Cube** 0.0111 m  
**UPC** 063211113389  
**SCC-14** 10063211113386

operation, Red Ravioli, Ravioli de Pomodoro, and Ravioli  
Roma can add flair to your menu!

## Storage & Handling

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**Shelf Life** : 21 months

**Storage Temperature** : -18 °C

Frozen

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