

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Carrots, Celery, Onions, Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Salt, Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Canola Oil, Garlic, Parsley, Black Pepper, Rosemary, Granulated Garlic

COOKING INSTRUCTIONS: For Food Safety, bring 4 quarts of lightly salted water to a rapid boil. Add frozen pasta to water, gently stir occasionally. Bring water back to a boil and slightly lower heat. Boil 5-6 minutes or until tender. Drain. Serve with your favorite sauce.

CONTAINS: Eggs. Milk, Wheat

CASE PACK: 10/12oz





Nutrition Facts

Serving size 5 raviolis (432-4 oz) Servings per Containe

Amount Per Serving	
Calories 270 Calories fro	m Fat 90
%0	elly Value
Total Fat 10g	16%
Saturated Fat 4g	21%
Trans Fat 0g	
Cholesterol 75mg	26%
Sodium 390mg	16%
Total Carbohydrate 30g	10%
Dietary Fiber 2g	6%
Sugars 0g	

	3280X9		
Vitamin A 10%	· •	Vitamin	CO

Protein 13a

Calcium 6% Iron 8% Percent Daily Valuos are based on a 2,000 catorie diet. Your daily values may be higher tower depending on your catorie needs:

Catories. 2,000 2,500

Total Fat	Less than		80 g
Sat Fat	Less then	20 p	25 g
Cholesterol	Less than	300 mg	300 mg
Socium	Less than	2.400 mg	2,400 m
Total Carbo	hyarate	300 g	375 c
Dietary Fit	ber	25 g	30 g

Net Wt. 7.5 Lbs. Boil and Serve

BEST BY: DEC 03 2021A PL1

Distributed Exclusively by Angelo Caputo Fresh Markets Carol Stream, IL 60188 - www.shopcaputos.com KEEP FROZEN



Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)). Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole Beet, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt; Water. Romano Cheese (pasteurized cow's milk, cheese cultures, salt enzymes, powdered cellulose added to prevent caking), Carrots, Celery, Onions, Flour Blend (yellow com flour, wheat flour, soybean cil, extractives of turmeric and paprika), Salt, Bread Crumbs (wheat flour, sugar, canola cil, salt, yeast), Canola Cil, Garlic. Parsley, Block Panger, Recember, Cranitated Carlic. Black Pepper, Rosemary, Granulated Garlic

COOKING INSTRUCTIONS: For Food Safety, bring 4 quarts of lightly salted water to a rapid boil. Add frozen pasta to water, gently stir occasionally. Bring water back to a boil and slightly lower heat. Boil 5-6 minutes or until tender. Orain. Serve with your favorite sauce

CONTAINS: Eggs, Milk Wheat

CASE PACK: 10/16oz





Total Fat 100 16% Saturated Fat 4g 21% Trans Fation Cholesterol 75mg 26% Sodium 390mg 16% Total Carbohydrate 30g 10% 6%

Calories 270 Calories from Fat 90

A Daily Value

MEDIUM

Nutrition Facts Serving size 5 raviolis (113g/4 oz) Servings per Containe about 4

Amount Per Serving

Dietary Fiber 2g Sugars Og

Protein 13g

Vitamin A 10% • Vitamin C 0% • Iron 8% Galcum 6%

Galle Jum 5% - Hone of or 2,000 - species 10 b, Values are based or 2,000 - species field four day years may be higher three depending on your color needs:

Catanas 2,000 - 250 - catanas 2,000 - c

Net Wt. 10.0 Lbs.

Boil and Serve

BEST BY: DEC 03 2021A PL

Manufactured for: Tenuta's Delicatessen 3203 52nd Street, Kenosha WI 52144

FREDDY'S PIZZA

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°

CONTAINS: Eggs, Milk, Wheat



INSPECTED ND PASSED BY EPARTMENT OF AGRICULTURE EST. 19829

Manufactured for Freddy's Pizza 1600 South 61st Avenue, Cicero, IL 60804

MEDIUM **Nutrition Facts** servings per container Serving size 5 raviolis (113g/4 oz) mount per serving 270 Calories % Daily Value Total Fat 11g 17% Saturated Fat 4g 21% Trans Fet Og holesterol 75mg Sodium 420mg 17% Total Carbohydrate 30g Dietary Fiber 2g 64 Total Sugars Og Includes 0g Added Sugars Protein 13g Vitamin D 0mcg alcium 70mg 6% on 1.6mg 8% otassium 100mg 2% The % Daily Varue (DV) tess you how much nutrient in a serving of food contributes to daily diet. 2.000 calones a day is used for general nutrition educe.

Net Wt. 10.0 Lbs. Boil and Serve

Calories per gram Fat 9

BEST BY: DEC 11 2021A PL1

KEEP FROZEN

FRANKIE'S DELI

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with Iron (terrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, and the country of the provider of the country of th enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°

CONTAINS: Eggs, Milk, Wheat





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Nutrition Facts servings per container Serving size 5 raviolis (113g/4 oz)

Amount per serving 270 Calories

-	% Daily Value *
Total Fat 11g	17%
Saturated Fat 4g	21%
Trans Fet 0g	
Chalesterol 75mg	25%
Sodium 420mg	17%
Total Carbohydrate 30g	10%
Dietary Fiber 2g	6%
Total Sugars 0g	
includes 0g Added Sugars	\$
Protein 13g	
and the finance of the state of the property of the state	and the second s
Vitamin D.Omeg	0%
Calcium 70mg	6%
Iron 1.6mg	8%
Potassium 100mg	2%
The % Daily Value (DV) talls you nutrient in a serving of food condaily diet. 2,000 calones a day general putrition advice.	tributes to a

Net Wt. 10.0 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1

Manufactured for: Frankie's Deli, Lombard, IL 60148 Frankiesdeliyorktown.com • 630-627-7977



Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acidy), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat



1 00 97137 20315 9

Manufactured for Gio's Cafe & Deli 2724 S Lowe Chicago IL 60616

Nutritio	n Facts
3 servings per conta Serving size 5 ray	iner
Amount per serving	
Calories	270
	% Daily Value
Total Fat 11g	175
Saturated Fat 4g	219
Trans Fat 0g	
Cholasterol 75mg	259
Sodium 420mg	179
Total Carbohydrate 30g	10%
Dietary Fiber 2g	6%
Total Sugars 0g	
includes 0g Added Sug	ars
rotein 13g	
/itamin D 0mcg	O CONTRACTOR OF THE CONTRACTOR
elcium 70mg	0%
on 1.6mg	6%
otassium 100mg	8%
	2%
The % Daily Value (DV) less nutrient in a serving of food o daily diet. 2,000 calones a da general nutrition advice.	
Fet 9 Carbohydrata 4	· Proten 4

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1
KEEP FROZEN

Johnny G's

Quality Meats and Deli

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat

CASE PACK: 10/12oz



1 00 97137 20315 9

INSPECTED AND PASSED E DEPARTMENT O AGRICULTURI EST. 19829

MEDIUM Nutrition Facts servings per container Serving size 5 raviolis (113g/4 oz) 270 Calories % Daily Value * otal Fal 11g 17% Saturated Fat 4g 21% Trans Fat Cg holesterol 75mg 25% otal Carbohydrate 30g Dietary Fiber 2g Total Sugars Og 'ncludes 0g Added Suga Protein 13g Vitamin D 0mcg Calcium 70mg 6% ron 1,6ma 8% Potassium 100mo The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily det. 2,000 calones a day is used for general nutrition edvice.

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1

Manufactured for Johnny G's Quality Meats and Deli 160 S Bloomingdale Rd, Bloomingdale, IL 60108



Authentic Italian Cuisine

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous) sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, cancla oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat CASE PACK: 10/12oz



EST.19829

Manufactured for Frantonio's Italian Deli & Cafe, Inc. Barrington, IL 60010 • www.frantonios.com

MEDIUM **Nutrition Facts** 3 servings per container Serving size 5 raviolis (113g/4 oz) 270 Calories % Daily Value Total Fat 11g 179 Saturated Fal 4g 21% Trans Fat Og holesteral 75mg 25% odium 420mg 17% otal Carbohydrate 30g 10% Dietary Fiber 2g 6% Total Sugars 0g includes 0g Added Sugars Protein 13g /itamin D Omog Calcium 70mg ron 1.6mg 8% otassium 100mo 2% The % Daily Value (DV) tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calones a day is used for general nutrition advice.

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1 KEEP FROZEN



CONVITO CAFE & MARKET

Meat

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agenti), Bread Crumbs (wheat flour, sugar, canola cil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, mait extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat

CASE PACK: 10/12oz



1 00 97137 20315 9

Wilmette, IL 60091 •

www.convitocafeandmarket.com

Nutrition Facts 3 servings per container Serving size 5 raviolis (113g/4 oz) mount per serving 270 Calories % Daily Value otal Fat 110 17% Saturated Fat 4g 21% Trans Fet Og

MEDIUM

Olivicariator Louis	
Sodium 420mg	17%
Total Carbohydrate 30g	10%
Distary Fiber 2g	6%
Total Sugars Og	
includes 0g Added Sugars	
Protein 13g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 1.6mg	8%
Potassium 100mg	2%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily clet. 2,000 calones a day is used for general nutrition advice. Calores per gram
Fat 5 Carbohycrate 4

Net Wt. 7.5 Lbs.

Boil and Serve

Distributed Exclusively for Convito Cafe and Market BEST BY: DEC 11 2021A PL1

EST.19829



Orchard Prime Meats and Wine Shoppe.

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and sait), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, sait, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]). Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat

CASE PACK: 10/12oz



1 00 97137 20315 9

Manufactured for Nottoli & Son 7652 W Belmont Chicago IL 60634

EST.19829

MEDIUM **Nutrition Facts** 3 servings per container Serving size 5 raviolis (113g/4 oz) mount per serving 270 Calories % Daily Value 17% Total Fat 11g Saturated Fat 4g 21% Trans Fet Op holesterol 75mg 25% 17% odium 420mg 10% otal Carbohydrate 30g 6% Dietary Fiber 2g Total Sugars 0g Includes 0g Added Sugars Protein 13a 0% Vitemin D 0mcg Calcium 70mg 8% ron 1.6mg 2% Potassium 100mo The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily det. 2,000 calories a day is used for general nutrition advice. Catones per gram Est 9 Carbohydrate 4

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1
KEEP FROZEN

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat

CASE PACK: 10/12oz



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INSPECTED AND PASSED B DEPARTMENT (AGRICULTURE EST.19829

MEDIUM

Nutrition	Facts
3 servings per contain Serving size 5 ravio Amount per serving Calories	
	% Daily Value
Total Fat 11g	179
Saturated Fall 4g	219
Trans Fat Og	
Cholesterol 75mg	259
Sodium 420mg	179
Total Carbohydrate 30g	107
Dietary Fiber 2g	69
Total Sugars Og	
includes 0g Added Sug	jars
Protein 13g	
<u>Englandelinderprokeljenderin</u>	
Vitamin D 0mcg	09
Celcum 70mg	65
Iron 1.6mg	89
Potessium 100mg	29

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1

Calones per gram
Fat 9 Carbot yorate 4

Manufactured for Orchard Prime Meats and Wine Shoppe KEEP FROZEN
Cary, IL 60013 • (847) 639-3991

Minelli MEAT & DELI

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat



Manufactured for Minelli Meat & Deli - Niles, IL 60714 Phone (847) 965-1315 • minelllimeatanddeli.com

MEDIUM		
Nutrition I	Facts	
3 servings per container Serving size 5 raviolis	s (113g/4 oz)	
Amount per serving		
Calories	270	
	% Daily Value *	
Total Fat 11g	17%	
Saturated Fat 4g	21%	
Trans Fet Og		
Cholesterol 75mg	25%	
Sodium 420mg	17%	
Total Carbohydrate 30g	10%	
Distary Fiber 2g	6%	
Total Sugars 0g		
Includes 0g Added Sugars		
Protein 13g		
	998000000000000000000000000000000000000	
Vitamin D 0mcg	0%	
Calcium 70mg	6%	
Iron 1.6mg	8%	
Potassium 100mg	2%	
 The % Daily Value (DV) tells you nutrient in a serving of food containly diet. 2,000 calones a day is general nutrition advice. 	cibutes to a	
Catories per gram Fit 9 Carbohydrate 4	• Protein 4	

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1
KEEP FROZEN

Antoninós

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Carrots, Celery, Onions, Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Salt, Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Canola Oil, Garlic, Parsley, Black Pepper, Rosemary, Granulated Garlic

COOKING INSTRUCTIONS: For Food Safety, bring 4 quarts of lightly salted water to a rapid boil. Add frozen pasta to water, gently stir occasionally. Bring water back to a boil and slightly lower heat. Boil 5-6 minutes or until tender. Drain. Serve with your favorite sauce.

CONTAINS: Eggs, Milk, Wheat

MEDIUM

Nutrition Facts

Serving size 5 raviolis (113g/4 oz) Servings per Container about 4

Amount Per Servi	ng
Calories 270	Calories from Fat 90
	% Daily Value *
T. A. I. C. A. A. C.	4004

Total Fat 10g	16%
Saturated Fat 4g	21%
Trans Fat Og	
Cholesterol 75mg	26%
Sodium 390mg	16%
Total Carbohydrate 30g	10%

6%

Dietary Fiber 2g Sugars 0g

Protein 13g

Vitamin A 10% • Vitamin C 0% Calcum 6% • Iron 8%

 Percent Dairy Values are based on a 2,000 caloria diet. Your dairy values may be highed or lower depending on your caloria needs:

	Calories	2,000	2 500
ots: Fat Sat Fat holesteroi odium	Less than Less than Less than Less than	20 g 300 mg 2,400 mg	80 g 25 g 300 mg 2,400 m
otal Carbol	nydrate	300 a	375 g

Detary Fiber 25 g 30 g

Catories per gram:
Fat 9 Carbohydrate 4 Protein

Boil and Serve

Net Wt. 16 oz. (1 Lb.) 454g

U.S. INSPECTED AND PASSED BY DEPARTMENT O AGRICULTURE EST.19829



KEEP FROZEN

Distributed by: Tony's Fresh Market Itasca, IL 60143 • www.tonysfreshmarket.com



Rich's Fresh Market

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B witamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat CASE PACK: 10/12oz



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Nutrition	Facts
3 servings per containe Serving size 5 ravioli	r s (113g/4 o
Amount per serving	
Calories	270
	% Daily Value
Total Fat 11g	17
Saturated Fat 4g	21
Trans Fet Og	
Cholesterol 75mg	25
Bodium 420mg	17
Total Carbohydrate 30g	10
Distary Fiber 2g	61
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 13g	***************************************
Vitamin D 0mca	(100 MET 100 MET)
	09
Celcium 70mg	69
iron 1.6mg	89
Potessium 100mg	29
 The % Daily Value (DV) tells you nutrient in a serving of food cont daily dist. 2,000 calones a day is general nutrition edvice. 	ributes to a
Cstories per gram: Fat 9 Carsohydrate 4	· Protect 4

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1

Manufactured for: Tony's Italian Deli 3360 Sheffield Ave. Dyer, IN 46311

KEEP FROZEN

Meat Tortellini

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Whey Ricotta Cheese (whey, whole milk, cream, vinegar), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Parsley, Garlic, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a bot of water to a boil (salt water if desired). Add frozen tortellini to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 3 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat



1 00 97137 20329 6

Manufactured for Rich's Fresh Market
River Grove, IL 60171 • www.richsfreshmarket.com

Nutrition I	acts
3 servings per container	
Serving size 23 tortellin	is (113g/4 oz
Amount per serving	
Calories	330
	% Dally Value
Total Fat 11g	179
Saturated Fat 4g	20%
Trens Fal Og	
Chalesteral 65mg	223
Sodium 420mg	189
Total Carbohydrate 43g	149
Detary Fiber 2g	84
Total Sugara Cg	
Includes Og Added Sugars	***********
Protein 15g	
Vitamin D Omoo	09
Calcium 60mg	69
Iron 1 8mg	103
Potessium 100mg	23
The % Daily Value (DV) fells you withert in a serving of food cond daily thet. 2,000 calones a day general ordeling affice.	inbutes to a

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 14 2021A PL4

Celones per gram Fet 8

EST.19829





Meat Tortellini

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folio acid)), Beef, Whole Egg, Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Whey Ricotta Cheese (whey, whole milk, cream, vinegar), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Parsley, Garlic, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen tortellini to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 3 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat



1 00 97137 20329 6 EST. 19829

Manufactured for L'Appetito 875 North Michigan Ave, Chicago, IL 60611

Nutrition Facts 3 servings per container Serving size 23 tortellinis (113g/4 oz) Amount per serving 330 Calories % Daily Value Total Fat 11g 179 Saturated Fat 4g 20% Trans Fat Co. Cholesterol 65mg 22% Sodium 420mg 18% Total Carbohydrate 43 14% Dietary Fiber 2g 9% Total Sugars Cg includes 0g Added Sugars otein 15g Vitamin D 0mcg 0% Calcium 60mg 6% Iron 1.8mg 10% 2% The % Daily Value (DV) tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calones a day is used for general nutrition advice Catories per gram Fat 8

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 14 2021A PL4 KEEP FROZEN

Meat

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Water, Onions, Romano Cheese (pasteurized cows milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caling), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Whey Ricotta Cheese (whey, whole milk, cream, vinegar), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of furmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Parsley, Garlic, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen tortellini to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 3 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°

CONTAINS: Eggs, Milk, Wheat



Manufactured for Dorfler's Meat Market

Buffalo Grove, IL 60089

EST.19829

Nutrition Facts servings per container Serving size 23 tortellinis (113g/4 oz) 330 Calories % Daily Value otal Fat 11g 17% Saturated Fat 4g 20% Trans Fat Cg holesteral 65mg 22% Sodium 420mg 18% Total Carbohydrate 43g 14% Dietary Fiber 2g Total Sugars Og includes 0g Added Sugars Protein 15g Vitamin D 0mcg 0% Calcium 60mg 6% Iron 1 8mg 10% otassium 100mg 2% The % Daily Value (DV) tells you now much numers in a serving of food contributes to a daily det, 2,000 calones a day is used for general nutrition advice.

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 14 2021A PL4 KEEP FROZEN

Cercries per gram
Fat 9 Certportycrate 4





Meat

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agenti), Bread Crumbs (wheat flour, sugar, canola cil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

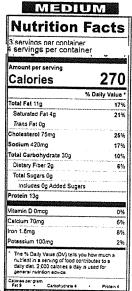
U.S

CONTAINS: Eggs, Milk, Wheat



1 00 97137 20031 8

Manufactured for Conte Di Savoia Chicago IL 312-666-3471



Net Wt. 10.0 Lbs. Boil and Serve

BEST BY: DEC 11 2021A PL1 KEEP FROZEN

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate (an anticaking agenti), Bread Crumbs (wheat flour, sugar, canola oil, sail, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea sait, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°

CONTAINS: Eggs, Milk, Wheat



1 00 97137 20031 8



Nutrition Facts 3 servings per container 4 servings per container mount per serving 270 Calories otal Fat 11g Saturated Fat 40 21% Trans Fat Co holesterot 75mg 25% odium 420ma 17% otal Carbohydrate 30g 10% Distary Fiber 2g 6% Total Sugars Og Includes 0g Added Sugars rotein 13g Vitamin D 0mcg 0% alcium 70mg 6% on 1.6mg 8% otassium 100mg The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advices. Fac 8 Carbonyorate 4

MEDIUM

Net Wt. 10.0 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1

Manufactured for Zeppe's Italian Market - Naperville, IL KEEP FROZEN



Meat Ravioli

INGREDIENTS: Beef, Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Whole Egg, Onions, Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Canola Oil, Salt (salt, calcium silicate [an anticakingagent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat

CASE PACK: 10/12oz

1 00 97137 20314 2

Manufactured for Butcher on the Block Lake in the Hills, IL 60622 • butcherontheblock.com

EST.19829.

JUMBO

Amount per serving Calories	350
In the case of the	% Daily Value
Total Fat 19g	299
Saturated Fat 7g Trans Fat 0.5g	359
Cholesterol 105mg	359
Sodium 720mg	309
Total Carbohydrate 29g	109
Dietary Fiber 2g	69
Total Sugars Og	The second secon
Includes Dg Added Suga	ers
Protein 18g	
Vitamin D 0mcg	05
Calcium 110mg	105
Iron 2mg	109
Potassium 170mg	49

Net Wt. 7.5 Lbs.

Boil and Serve

BEST BY: DEC 11 2021A PL1

KEEP FROZEN

Geneva, IL

PREMIUM QUALITY MEATS

INGREDIENTS: Beef, Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Whole Egg, Onions, Water. Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Canola Oil, Salt (salt, calcium silicate [an anticakingagent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extractly, Garlic, Parsley, Black Pepper, Granulated Garlic

Ravioli

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and anjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°

CONTAINS: Eggs, Milk, Wheat



1 00 97137 00010 9

Maufactured for Josef's Elegante Meat & Deli Geneva, IL 60134 • josefsmeats.com

JUMBO

Nutrition	Facts
servings per contain	ner ner
Amount per serving	3 (100817.0 02
Calories	350
Total Fat 19g	% Daily Value *
Saturated Fat 7g Trans Fat 0.5g	35%
Cholesteral 105mg	35%
Sodium 720mg	30%
Total Carbohydrate 29g	10%
Dietary Fiber 2g Total Sugars 0g	6%
Includes 0g Added Sugars Protein 18g	
Vitamin D Omog	C%:
Caldium 110mg	10%
Iron 2mg	10%
Potassium 170mg	4%
The % Daily Value (DV) tells you nutrient in a serving of food condaily diet 2,000 calones a day general nutrien advice.	it butes to a
Carones per gravillate Carbonyorate 4	· Prosen 4

Net Wt. 10.0 Lbs.
Boil and Serve

BEST BY: DEC 11 2021A PL1
KEEP FROZEN

PARTMENT C

EST.19829



Meat Tortellacci

NGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous NGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to crevent caking), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Onions, Whey Ricotta Cheese (whey, whole milk, cream, vinegar), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate (an anticaking agent)). Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, wegetable extract malt extract. Perslev. Garlic. Black Pepper. vegetable extract, malt extract), Parsley, Garlic, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS. Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen tortellacci to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 6 to 8 minutes. Drain, serve with your favorite sauce and enjoy. For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°.

CONTAINS: Eggs, Milk, Wheat



001069 97137 NN

Manufactured for: Riga-Tony's Delicatezzi Italiano Delavan, WI 53115

PARTMENT OF EST.19829

Net Wt. 10.0 Lbs. **Boil and Serve**

The % Daily Value (DV) tells you how much nutrient in a serving of food contributes to a daily diet 2,000 calones a day is used for general nutrition advice.

Carbonydrate #

Nutrition Facts

servings per container serving size 13 tortellaccis (174g/4 oz)

Calories

Saturated Fat 4.53

Trans Fat 0g

Chalesterol 65mg

Total Carbohydrate 43g

Dietary Fiber 20

Total Sugars 0g Includes fig Added Sugara

Vitamin D Omog

Calcium 90mg

Potassium 110mg

ron 1 8mg

Sadium 520mc

340

24%

22%

22%

14%

8%

3%

10%

10%

% Daily Value 20%

BEST BY: NOV 16 2021A PL4

KEEP FROZEN



Samis Sanonites sing tous

Meat Ravioli

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Carrots, Celery, powdered ceiliose added to prevent caringt, Carrots, Cetery, Onions, Flour Blend (yellow corn flour, wheat flour, soybean di, extractives of turmeric and paprika), Salt, Bread Crumbs (wheat flour, sugar, canola di, salt, yeast), Canola Cil, Garlic, Parsley, Black Pepper, Rosemary, Granulated Garlic

COOKING INSTRUCTIONS: For Food Safety, bring 4 quarts of lightly salted water to a rapid boil. Add frozen pasta to water, gently stir occasionally Bring water back to a boil and slightly lower heat. Boil 5-6 minutes or until tender. Drain. Serve with your favorite sauce

CONTAINS: Eggs, Milk, Wheat

CASE PACK: 10/16oz





Nutrition Facts Serving size 5 raviolis (113g/4 oz) Servings per Containc about 4

MEDIUM

about 4	ACCORDANCES.
Amount Per Berving	
Catories 270 Catories from	n Fat 90
% Da	ily Value *
Total Fat 10g	16%
Saturated Fat 4g	21%
Trans Fat Og	
Cholesterol 75mg	26%
Sodium 390mg	16%
Total Carbohydrate 30g	10%
Dietary Fiber 2g	6%
Sugars 0g	
Protein 13g	

Vitamin C 0% Vitamin A 10% Calcium 6% Iron 8%

Percent Daily Values are based on a 2,0 catorie diet. Your daily values may be high or lower depending on your calorie need Calories 2,000 2,500 2 500

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Net Wt. 10.0 Lbs.

Boil and Serve

BEST BY: DEC 03 2021A PL1

1011 E Brady St., Milwaukee, WI 53202 • gloriosos.com KEEP FROZEN



SENDIK'S



ITALIAN SAUSAGE

A Blend of Traditional Italian Pork Sausage, Ricotta, Romano, Herbs and Spices Wrapped in Premium Egg Pasta

NO ARTIFICIAL INGREDIENTS · NO ADDED PRESERVATIVES

Nutrition Facts

3 servings per container Serving Size 5 raviolis (113g/4 oz)

Amount per serving

Calories

210

12/2004/01/2007/Programmed Appropriate Control (Control (A STATE OF THE PARTY OF THE PAR
	% Daily Value
Total Fat 4.5g	7%
Saturated Fat 2g	10%
Trans Fat Og	
Cholesterol 60mg	19%
Sodium 490mg	20%
Total Carbohydrate 30g	10%
Dietary Fiber 2g	7%
Total Sugars Og	
Includes Og Added Suga	rs
Protein 14g	

Vit. D Omcg 0% . Calcium 70mg 6% Iron 1.4mg 8% Potas. 130mg 4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: DURUM WHEAT FLOUR (ENRICHED WITH IRON [FERROUS SULFATE] AND B VITAMINS [NIACIN, THIAMIN, RIBOFLAVIN, FOLIC ACID]), PORK, WHOLE EGG, WHOLE MILK RICOTTA CHEESE (SWEET WHEY, WHOLE MILK, SWEET CREAM, CULTURE. VINEGAR, SALT), WATER, ROMANO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE [ANTICAKING AGENT]), SALT, FLOUR BLEND (YELLOW CORN FLOUR, WHEAT FLOUR, SOYBEAN OIL, EXTRACTIVES OF TURMERIC AND PAPRIKA), BREAD CRUMBS (WHEAT FLOUR, SUGAR, CANOLA OIL, SALT. YEAST), FENNEL, PARSLEY, PAPRIKA, BLACK PEPPER. CONTAINS: EGG, MILK, WHEAT.

DISTRIBUTED BY SENDIK'S FOOD MARKETS MILWAUKEE, WI 53223

COOKING INSTRUCTIONS: BRING 6 CUPS OF SALTED WATER TO A BOIL IN A LARGE POT. CAREFULLY ADD RAVIOLI AND COOK FOR 5-6 MINUTES. DRAIN AND

KEEP FROZEN



NET WT 12 OZ (340a)



ENTAR

Meat Ravioli

INGREDIENTS: Beef, Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Whole Egg, Onions, Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Canola Oil, Salt (salt, calcium silicate [an anticakingagent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

COOKING INSTRUCTIONS: Stove top: Bring a pot of water to a boil (salt water if desired). Add frozen ravioli to boiling water and reduce heat to simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, raw products must be cooked thoroughly to a minimum temperature of 160°

CONTAINS: Eggs, Milk, Wheat CASE PACK: 10/120z



U.S. INSPECTED ND PASSED BY EPARTMENT O AGRICULTURE EST.19829

JUMBO

Nutrition Facts

about 3 servings per container Serving size 3 raviolis (135g/4.8 oz)

350 Calories

% Daily Value Saturated Fall 7g 35% Trans Fat 0.5g Cholesterol 105mc 35% Sodium 720mg 30% 10% Total Carbohydrate 29g 6% D etary Fiber 2g Total Sugars Og Includes 0g Added Sugars rotein 18g 10% 10% on 2mg

otassium 170mg The ts Daily Value (DV) tells you now much a nutrent in a serving of food contributes to a daily diet. 2,000 calones a day is used for general nutrition advice.

Carochydrale 4

Net Wt. 7.5 Lbs.

Boil and Serve

4%

BEST BY: DEC 11 2021A PL1

Manufactured for Cossetta Alimentari Saint Paul, MN 55102 - www.cossettas.com

STOVETOP: Bring a pot of water to a boil (salt the water if desired). Add frozen ravioli to boiling water and reduce heat to a simmer. Gently stir occasionally. Cook uncovered for 5 to 6 minutes. Drain, serve with your favorite sauce and enjoy! For Food Safety, must be cooked thoroughly to ninimum temperature of 160F.

INGREDIENTS: Pork, Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (nlacin, thiarmis, nboffavir, folic acid)). Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and sail), Whole Egg. Water, Romano Cheese (passieurized cow's milk, chose cultures, sail, enzymes, powdered cellulose added to prevent caking). Sail, Bread Crumbs (wheat Flour Blend (yellow com Gour, wheat four, sugar, canola oil, sail, yeast), Fennel, Flour Blend (yellow com Gour, wheat four, soybean oil, extractives of turmeric and paprika), Parsley, Paprika, Black Peoper

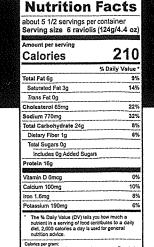
CONTAINS: Egg, Milk, Wheat



iz(o)matario(oimamiiz(citad)iidzrkz

ITALIAN SAUSAGE RAVIOLI

NET WT 24 OZ (680g)





U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE

DISTRIBUTED BY VOLLWERTH & COMPANY HANCOCK, MI 49930 www.vollwerth.com

KEEP FROZEN

COOKING INSTRUCTIONS
STOVETOP: Bring a pot of yrater to a boil
(salt the water if desired): Add frozen
ravioli to boiling water and reduce heat to a
simmer. Gently stir occasionally. Cook
uncovered for 5 to 6 minutes. Drain, serve
with your favorite sauce and enjoy! For
Food Safety, must be cooked thoroughly to
a minimum temperature of 160F.

INGREDIENTS: Beef, Durum Wheat Flour (enriched with lenn (terrous suifate) and B vitamins (niacin, thiamin, ribotavin, foic acidi), Whole Milk Ricotta, Cheese (sweet whey, whole milk, sweet cream, culturs, vinegar and sati), Whole Egg, Orions, Water, Romano Cheese (passeburidae cow's milk, cheese cultures, sait, enzymes, powdered cellulose added to prevent caking), Canolo AI, Sait (set), calcular salicate (an anticaking agenti), Bread Crumbs (wheat flour sugar, canola oil, sait, yeast), Four Diend (year of urmeric and papiria), Natural oil Sase (teel and concentrated beef stock, natural sea sait, yeast extract, flavoring, vegetable extract, mail extract).

CONTAINS: Egg. Milk, Wheat

NO ARTIFICIAL INGREDIENTS NO ADDED PRESERVATIVES



Nutrition Facts

about 5 1/2 servings per container Serving size 6 agnolottis (124g/4.4 oz)

Amount per serving 310

Calories	
	% Daily Value *
Total Fat 17g	26%
Saturated Fat 6g	32%
Trans Fat 0.5g	
Cholesterol 95mg	31%
Sodium 660mg	27%
Total Carbohydrate 249	8%
Dietary Fiber 1g	5%
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 16g	
CALLANDON SAL CONTRACTOR SALES CONTRACTOR SALES	
Vitamin D 0mcg	
Calcium 100mg	10

otassium 150mg The % Daily Value (DV) falls you how much a nutrient in a serving of food contributes to a daily det. 2,000 catories a day is used for general

10%

4%

Iron 1.8mg

U.S.
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AND PASSED BY
DEPARTMENT OF
AGRICULTURE

DISTRIBUTED BY VOLLWERTH & COMPANY HANCOCK, MI 49930 www.vollwerth.com

KEEP FROZEN

BIBIBI

NET WT 24 OZ (680g)



INSPECTED AND PASSED B DEPARTMENT O AGRICULTURE EST. 19829

SENDIK'S



TRADITIONAL BEEF

A Blend of Cooked Beef, Ricotta, Romano, Herbs and Spices Wrapped in Premium Egg Pasta

NO ARTIFICIAL INGREDIENTS · NO ADDED PRESERVATIVES

Nutrition Facts

3 servings per container Serving Size 5 raviolis (113g/4 oz)

Amount per serving

Total Fat 11g

Calories

Saturated Fat 4g

270
% Daily Value*
16%
21%

Trans Fat Og	
Cholesterol 75mg	25%
Sodium 390mg	16%
Total Carbohydrate 30g	10%
Dietary Fiber 2g	6%

Total Sugars Og

Includes Og Added Sugars

Protein 13g

Vit. D Omcg 0%	.•	Calcium 70mg 6%
Iron 1.6mg 8%	•	Potas, 110mg 49

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. INGREDIENTS: DURUM WHEAT FLOUR (ENRICHED WITH 18ON [FERROUS SULFATE] AND B VITAMINS [NIACIN, THIAMIN, RIBOFLAVIN, FOLIC ACID]), BEEF, WHOLE EGG, WHOLE MILK RICOTTA CHEESE (SWEET WHEY, WHOLE MILK, SWEET CREAM, CULTURE, VINEGAR, SALT), WATER, ROMANO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE (ANTICAKING AGENT)), CARROTS, CELERY, ONIONS, FLOUR BLEND (YELLOW CORN FLOUR, WHEAT FLOUR, SOYBEAN OIL, EXTRACTIVES OF TURMERIC AND PAPRIKA), SALT, BREAD CRUMBS (WHEAT FLOUR, SUGAR, CANOLA OIL, SALT, YEAST), CANOLA OIL, GARLIC, PARSLEY, BLACK PEPPER, ROSEMARY, GRANULATED GARLIC.

DISTRIBUTED BY SENDIK'S FOOD MARKETS MILWAUKEE, WI 53223

COOKING INSTRUCTIONS: BRING 6 CUPS OF SALTED WATER TO A BOIL IN A LARGE POT. CAREFULLY ADD RAVIOLI AND COOK FOR 5-6 MINUTES. DRAIN AND SERVE.

KEEP FROZEN



NET WT 12 OZ (340g)

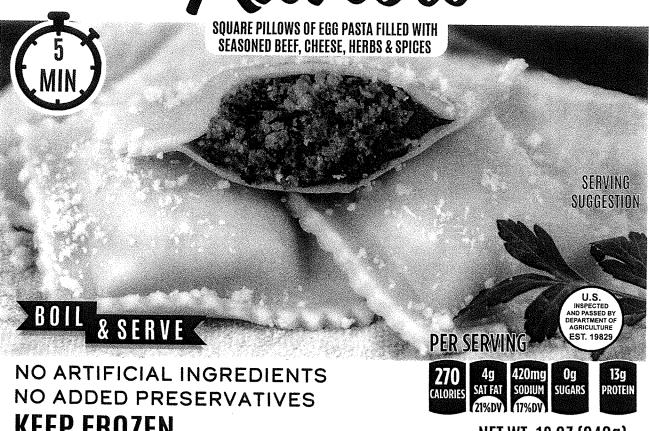
RESEALABLE POUCH FRESSIO GLOSE



GOURMET NEW TASTE

Perfect Pasta® Inc.

TRADITIONAL BEEF avioli



KEEP FROZEN

NET WT. 12 0Z (340g)



Nutrition Facts 3 servings per container Serving size 5 raviolis (113g/4 oz) Amount per serving **Calories** % Daily Value Total Fat 11g 17% Saturated Fat 4n 21% Trans Fat 0g Cholesterol 75mg 25% Sodium 420mg 17% Total Carbohydrate 30g 10% Dietary Fiber 2g 6% Total Sugars 0g Includes 0g Added Sugars Protein 13g Vitamin D 0mcg 0% Calcium 70mg 6% Iron 1.6mg 8% Potassium 100mg 2% The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calones a day is used for general nutrition advice. Calories per gram: Fat 9 • Carbohydrate 4

At Perfect Pasta, vour table is our table!

For over 30 years, our focus has been and always will be family.

Our goal is simple: We aim to always produce the highest quality delicious & innovative gourmet pastas, using the finest ingredients, so you can spend less time in the kitchen. and more time sharing a homestyle meal with the ones you love.

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Onions, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

CONTAINS: Egg, Milk, Wheat

Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY, FOR YOUR BROTZET OF SOUR PRODUCT IS NEVER ASSET PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTBY MEAT OR POULTRY.



COOK THOROUGHLY

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



DEC 11 APL1 2021

BEST BY:

TRADITIONAL BEEF Ravioli

COOKING INSTRUCTIONS

STOVE TOP:

- 1. Bring a pot of water to a boil (add salt to water if desired).
- 2. Add frozen ravioli to boiling water and reduce heat to a simmer. Cook uncovered for 5 to 6 minutes
- 3. Drain pasta, serve with your favorite sauce and enjoy!

For Food Safety, must cook product thoroughly to a minimum internal temperature of 160°F

KEEP FROZEN UNTIL READY TO PREPARE

FOR A DELICIOUS RECIPE IDEA. **SCAN THIS CODE WITH YOUR** PHONE OR SMART DEVICE!



TO SEE MORE OF OUR PRODUCTS AND RECIPES, GO TO WWW.PERFECTPASTAINC.COM









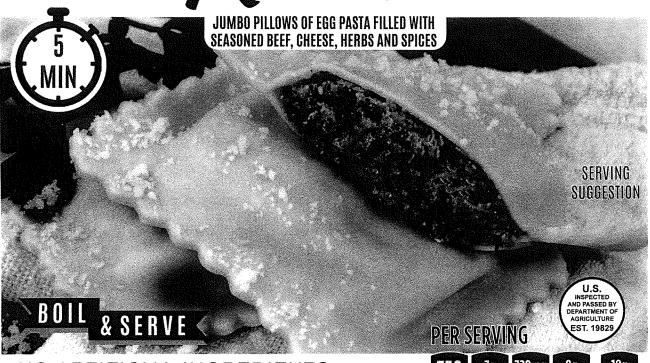
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GOURMET TASTE

Perfect Pasta® Inc.

JUMBO BEEF avioli



NO ARTIFICIAL INGREDIENTS NO ADDED PRESERVATIVES **KEEP FROZEN**











NET WT. 12 OZ (340g)



350

Nutrition Facts

about 3 servings per container Serving size 3 raviolis (135g/4.8 oz)

Amount per serving	
Calories	
	9/

	% nally value -
Total Fat 19g	29%
Saturated Fat 7g	35%
Trans Fat 0.5g	
Cholesterol 105mg	35%
Sodium 720mg	30%
Total Carbohydrate 29g	10%
Dietary Fiber 2g	6%
Total Sugars 0g	***************************************
Includes 0g Added Sugars	
Protein 18g	
Vitamin D 0mcg	0%
Calcium 110mg	10%
Iron 2mg	10%
Potassium 170mg	4%
The % Daily Value (DV) tells you nutrient in a serving of food cont daily diet. 2,000 calories a day is general publicon advice.	ributes to a

At Perfect Pasta. your table is our table!

For over 30 years, our focus has been and always will be family.

Our goal is simple: We aim to always produce the highest quality delicious & innovative gourmet pastas, using the finest ingredients, so you can spend less time in the kitchen. and more time sharing a homestyle meal with the ones you love.

INGREDIENTS: Beef, Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Whole Egg, Onions, Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper, Granulated Garlic

CONTAINS: Egg, Milk, Wheat

general nutrition advice.

Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY, SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OF COOKED IMPROPERLY, FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP FROZEN.



COOK THOROUGHLY



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



BEST BY:

JUMBO BEEF Ravioli

COOKING INSTRUCTIONS

STOVE TOP:

- 1. Bring a pot of water to a boil (add salt to water if desired).
- 2. Add frozen ravioli to boiling water and reduce heat to a simmer. Cook uncovered for 5 to 6 minutes
- 3. Drain pasta, serve with your favorite sauce and enjoy!

For Food Safety, must cook product thoroughly to a minimum internal temperature of 160°F

KEEP FROZEN UNTIL READY TO PREPARE

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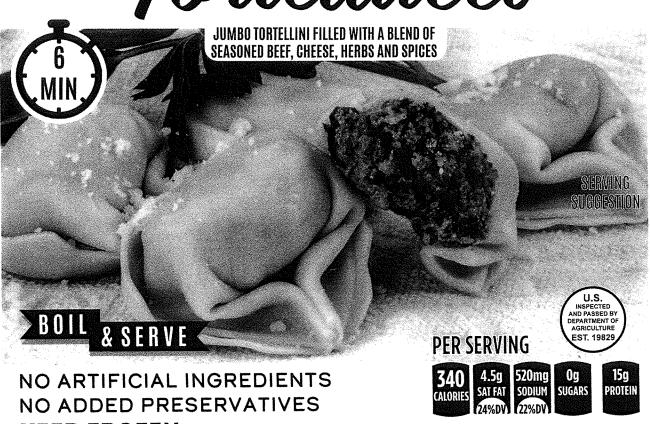
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NEW GOURMET LOOK TASTE

Perfect Pasta® Inc.

TRADITIONAL BEEF Tortellacci



KEEP FROZEN

NET WT. 12 OZ (340g)



Nutrition Facts

3 servings per container Serving size 13 tortellaccis (114g/4 oz)

Amount per serving 340 **Calories** % Daily Value Total Fat 13g 20% Saturated Fat 4.5c 24% Trans Fat 0g 22% Cholesterol 65mg Sodium 520mg 22% Total Carbohydrate 43g Dietary Fiber 2g 8% Total Sugars 0g Includes 0g Added Sugars Protein 15g Vitamin D 0mcg Calcium 90mg 10% Iron 1.8mg 4% Potassium 110mg The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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Our goal is simple: We aim to always produce the highest quality delicious & innovative gourmet pastas, using the finest ingredients, so you can spend less time in the kitchen, and more time sharing a homestyle meal with the ones you love.

INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Whole Egg, Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Onions, Whey Ricotta Cheese (whey, whole milk, cream, vinegar), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Canola Oil, Salt (salt, calcium silicate (an anticaking agent)), Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Parsley, Garlic, Black Pepper, Granulated Garlic

CONTAINS: Egg, Milk, Wheat

Calories per gram: Fat 9

Safe Handling Instructions

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KEEP FROZEN.



COOK THOROUGHLY

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



BEST BY:

TRADITIONAL BEEF Tortellacci

COOKING INSTRUCTIONS

STOVE TOP:

- 1. Bring a pot of water to a boil (add salt to water if desired).
- 2. Add frozen tortellacci to boiling water and reduce heat to a simmer. Cook uncovered for 6 to 8 minutes.
- 3. Drain pasta, serve with your favorite sauce and enjoy!

For Food Safety, must cook product thoroughly to a minimum internal temperature of 160°F

KEEP FROZEN UNTIL READY TO PREPARE

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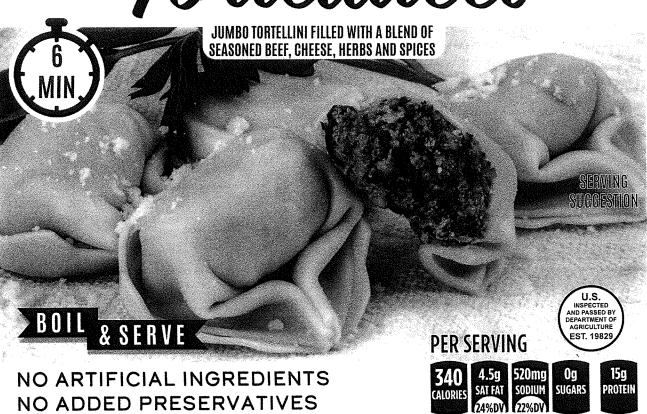
MANUFACTURED AND PACKAGED BY: Perfect pasta, inc. - Addison, Il 60101



NEW GOURMET LOOK TASTE

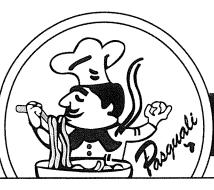
Perfect Pasta® Inc.

TRADITIONAL BEEF Tortellacci



KEEP FROZEN

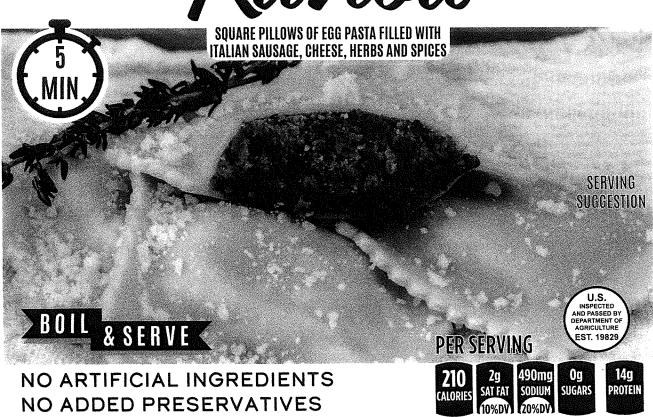
NET WT. 12 0Z (340g)



GOURMET NEW LOOK TASTE

Perfect Pasta® Inc.

ITALIAN SAUSAGE avioli



KEEP FROZEN

NET WT. 12 OZ (340g)



Nutrition Facts 3 servings per container Serving size 5 raviolis (113g/4 oz) Amount per serving 210 Calories % Daily Value Total Fat 4.5g 7% Saturated Fat 2g 10% Trans Fat 0g Cholesterol 60mg 19% Sodium 490mg 20% Total Carbohydrate 30g 10% Dietary Fiber 2g 7% Total Sugars 0g Includes 0g Added Sugars Protein 14g Vitamin D 0mcg Calcium 70mg Iron 1.4mg 8% Potassium 130mg 4% The % Daity Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. Calories per gram: Fat 9

At Perfect Pasta, your table!

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INGREDIENTS: Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Pork, Whole Egg, Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Salt, Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika). Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Fennel, Parsley, Paprika, Black Pepper

CONTAINS: Egg, Milk, Wheat

Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP FROZEN.





COOK THOROUGHLY

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



BEST BY:

ITALIAN SAUSAGE Ravioli COOKING INSTRUCTIONS

STOVE TOP:

- 1. Bring a pot of water to a boil (add salt to water if desired).
- 2. Add frozen ravioli to boiling water and reduce heat to a simmer. Cook uncovered for 5 to 6 minutes.
- 3. Drain pasta, serve with your favorite sauce and enjoy!

For Food Safety, must cook product thoroughly to a minimum internal temperature of 160°F

KEEP FROZEN UNTIL READY TO PREPARE

FOR A DELICIOUS RECIPE IDEA, SCAN THIS CODE WITH YOUR PHONE OR SMART DEVICE!



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GOURMET NEW LOOK TASTE

Perfect Pasta® Inc.

SAUSAGE & PEPPERS Toasted Bites



KEEP FROZEN

NET WT. 12 0Z (340g)



Nutrition Facts

about 3 servings per container Serving size 4 raviolis (101g/3.6 oz)

Amount per serving

Calories	230
	% Daily Value
Total Fat 13g	21%
Saturated Fat 8g	42%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 340mg	14%
Total Carbohydrate 35g	12%
Dietary Fiber 3g	14%
Total Sugars 2g	
Includes 0g Added Sugar	rs
Protein 13g	
Vitamin D 0mcg	0%
Calcium 120mg	10%
Iron 1.9mg	10%
Potassium 160mg	4%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for

Carbohydrate 4 • Protein 4

general nutrition advice.

At Perfect Pasta, your table is our table!

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INGREDIENTS: Sausage & Pepper Ravioli (filling (cooked ground pork, mozzarella cheese (pasteurized milk, cheese cultures, salt and enzymes), alfredo sauce (heavy cream [cream], water, parmigiano reggiano cheese [cow's milk, rennet, salt], pecorino romano cheese [pasteurized cultured sheep's milk, rennet, salt], onions, 2% of black pepper, cornstarch, garlic, natural flavors, salt, yeast extract), provolone cheese (pasteurized milk, cheese culture, salt, enzymes), roasted red sweet bell peppers, roasted green sweet bell peppers, bread crumbs (wheat flour, sugar, canola oil, salt, yeast), creasplend (cellulose and psyllium fibers or vegetable fibers), garlic, salt (salt, calcium silicate [an anticaking agent]), parsley), pasta (durum wheat flour, eggs, water)), Breader (whole wheat flour, enriched wheat flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), palm oil, soybean oil (as a processing aid], yeast, sugar, salt, yellow corn flour, fruit concentrate for color [apple, hibiscus], maltodextrin, extractives of paprika, annatto and turmeric), Whole Egg, Batter Mix (wheat flour, modified corn starch, yellow corn flour, tapioca dextrin, palm oil, salt, leavening (sodium acid pyrophosphate, sodium bicarbonate), extractives of paprika and turmeric), Modified Food Starch (corn), Salt (salt, calcium silicate [an anticaking agent]), Black Pepper

CONTAINS: Egg, Milk, Wheat

Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY, SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY, FOR YOUR N. FOLLOW THESE SAFE



KEEP RAW MEAT AND REEP HAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AETER TURCHING DAY

KEEP FROZEN.



IMMEDIATELY OR DISCARD. AFTER TOUCHING RAW MEAT OR POULTRY.



NOV 21 APL4 2021

BEST BY:

SAUSAGE & PEPPERS Toasted Bites

COOKING INSTRUCTIONS

CONVENTIONAL OVEN:

- 1. Pre-heat oven to 400°F.
- 2. Space raviolis evenly on a flat non-stick baking sheet and bake for 8 to 9 minutes until lightly golden brown or until they begin to puff
- 3. Remove from oven and serve with your favorite dipping sauce.

TOASTER OVEN:

- 1. Set toaster oven to HIGH.
- 2. Space raviolis evenly on rack or flat non-stick baking sheet and toast for 8 minutes until lightly golden brown or until they begin to puff up.
- 3. Remove from toaster oven and serve with your favorite dipping sauce.

For Food Safety, must cook product thoroughly to a minimum internal temperature of 160°F

KEEP FROZEN UNTIL READY TO PREPARE

FOR A DELICIOUS RECIPE IDEA, SCAN THIS CODE WITH YOUR PHONE OR SMART DEVICE!



TO SEE MORE OF OUR PRODUCTS AND RECIPES, GO TO WWW.PERFECTPASTAINC.COM









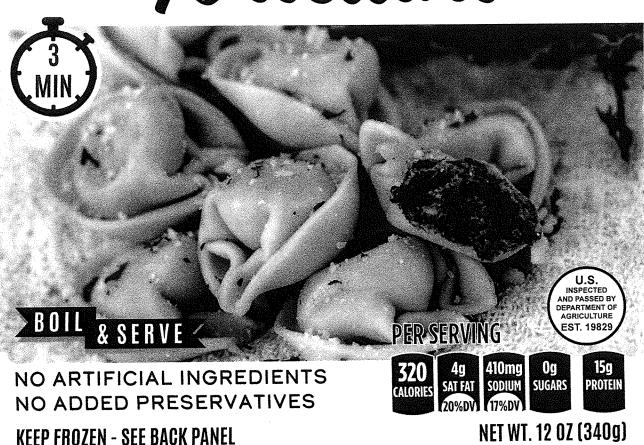
MANUFACTURED AND PACKAGED BY: PERFECT PASTA, INC. - ADDISON, IL 60101 RESEALABLE POUCH



NEW LOOK
YEARS
SAME GOURMET TASTE

Perfect Pasta® Inc.

TRADITIONAL BEEF Tortellini





At Perfect Pasta, your table is our table! As a proudly family owned business, our commitment to you is to create delicious, innovative food products so you can spend less time in the kitchen, and more time sharing a meal with the ones you love.

INGREDIENTS

Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Beef, Water, Whole Egg, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Whey Ricotta Cheese (whey, whole milk, cream, vinegar), Onions, Celery, Carrots, Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika), Salt, Canola Oil, Garlic, Parsley, Black Pepper, Rosemary, Granulated Garlic.

CONTAINS: Eggs, Milk, Wheat

TRADITIONAL BEEF Tortellini

COOKING INSTRUCTIONS

1. Boil 4 quarts of lightly salted water.



2. Add frozen tortellini to water and let return to a boil. Lower heat slightly and cook for 3 minutes, or until tender.



3. Drain and serve with your favorite sauce!



For food safety, product must be cooked to minimum internal temperature of 165 degrees Fahrenheit for at least 15 seconds.

FOR A DELICIOUS RECIPE IDEA, SCAN THIS OR CODE WITH YOUR PHONE OR TABLET!



Nutrition Facts
Servina Size 23 pieces (11)

Serving Size 23 pieces (113g Servings Per Container 3 Calories 320 Calories from Fat 110

Amount Per Serving	%	Daily Value* A				Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on			
Total Fat 11g		17% T	otal Carbohydrate 4	3g		your calorie needs.		ror lower be	perong on
Saturated Fat 4g		20%	Dietary Fiber 2g		8% :	Fotal Fat	Calories Less than	2,000 65a	2.500 80a
Trans Fat 0g		a meaning and the state of the	Sugars 0g			Sat Fat	Less than	20g	25g
Cholesterol 70mg		23% F	Protein 15g			Cholesterol Sodium	Less than Less than	300mg 2400ma	300mg 2400ma
Sodium 410mg	10.00 To 10.	17%				Total Carbs Dietary Fiber		300g 25g	375g 30g
Vitamin A 15%	Vitamin C	2%	Calcium 6%	٠	Iron 10%	Oletary Floer		y	



Best If Enjoyed By:

TO SEE MORE OF OUR PRODUCTS AND RECIPES, GO TO WWW.PERFECTPASTAINC.COM









Manufactured by Perfect Pasta, Inc., Addison, IL 60101



GOURMET LOOK TASTE

Perfect Pasta® Inc.

ITALIAN STYLE BEEF Toasted Bites



NO ADDED PRESERVATIVES **KEEP FROZEN**







NET WT. 12 OZ (340g)



Nutrition Facts

about 3 servings per container Serving size 4 raviolis (101g/3.6 oz)

Amount per serving	
 Calories	210
	% Daily Value *

	% Daily Value *
Total Fat 12g	. 19%
Saturated Fat 8g	38%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 520mg	22%
Total Carbohydrate 35g	12%
Dietary Fiber 3g	13%
Total Sugars 2g	
Includes 0g Added Sugars	14 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Protein 13g	
Vitamin D 0mcg	0%
Calcium 120mg	10%
Iron 2mg	10%
Potassium 160mg	4%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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INGREDIENTS: Italian Beef Ravioli (filling (cooked ground beef, mozzarella cheese (pasteurized milk, cheese cultures, salt and enzymes), alfredo sauce (heavy cream (cream), water, parmigiano reggiano cheese (cow's milk, rennet, salt), pecorino romano cheese [pasteurized cultured sheep's milk, rennet, salt), onions, 2% of black pepper, cornstarch, gartic, natural flavors, salt, yeast extract), roasted green sweet bell peppers, provolone cheese (pasteurized milk, cheese culture, salt, enzymes), roasted yellow onions, bread crumbs (wheat flour, sugar, canola oil, salt, yeast), parmesan cheese (pasteurized part-skim cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), beef stock (beef stock, water, sea salt, beef, yeast extract, flavor, sugar, onion powder, onion juice concentrate, carrot puree, celery juice), pickled hot banana pepper rings (banana peppers, water, vinegar, salt, calcium chloride, turmeric, sodium bisulfite), creasplend (cellulose and psyllium fibers or vegetable fibers), Italian seasoning (oregano, thyme, basil, sage, rosemary, savory, marjoram), salt (salt, calcium silicate [an anticaking agentl), garlic, parsley, red pepper flakes), pasta (durum wheat flour, ergs, water)), Breader (whole wheat flour, enriched wheat flour [enriched with inaicin, reduced iron, thiamine mononitrate, nboflavin, folic acid), palm oil, soybean oil [as a processing aid], yeast, sugar, salt, yellow corn flour, fruit concentrate for color [apple, hibiscus], maltodextrin, extractives of paprika, annatto and turmeric), Whole Egg, Batter Mix (wheat flour, brodied corn starch, yellow corn flour, tapioca dextrin, palm oil, salt, leavening (sodium acid pyrophosphate, sodium bicarbonate), extractives of paprika and turmeric), Modified Food Starch (corn), Salt (salt, calcium silicate [an anticaking agentl). Ralex Penper

CONTAINS: Egg, Milk, Wheat

Safe Handling Instructions

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KEEP FROZEN.



COOK THOROUG

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



KEEP HOT FOODS HOT, REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



BEST BY:

ITALIAN STYLE BEEF Toasted Bites

COOKING INSTRUCTIONS

CONVENTIONAL OVEN:

- 1. Pre-heat oven to 400°F.
- 2. Space raviolis evenly on a flat non-stick baking sheet and bake for 8 to 9 minutes until lightly golden brown or until they begin to puff up.
- Remove from oven and serve with your favorite dipping sauce.

TOASTER OVEN:

- 1. Set toaster oven to HIGH.
- 2. Space raviolis evenly on rack or flat non-stick baking sheet and toast for 8 minutes until lightly golden brown or until they begin to puff up.
- 3. Remove from toaster oven and serve with your favorite dipping sauce.

For Food Safety, must cook product thoroughly to a minimum internal temperature of 160°F

KEEP FROZEN UNTIL READY TO PREPARE

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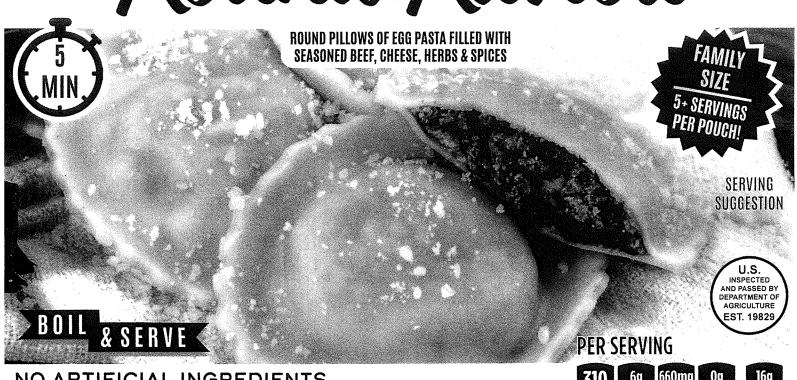
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GOURMET LOOK TASTE

Perfect Pasta® Inc.

TRADITIONAL BEEF Round Kavioli



NO ARTIFICIAL INGREDIENTS NO ADDED PRESERVATIVES **KEEP FROZEN**











NET WT. 24 OZ (680g)



Nutrition Facts about 5 1/2 servings per container Serving size 6 agnolottis (124g/4.4 oz) Amount per serving 310 Calories % Daily Value Total Fat 17g 26% Saturated Fat 6g Trans Fat 0.5g Cholesterol 95mg Sodium 660mg 27%

Total Carbohydrate 24g

Includes 0g Added Sugars

Dietary Fiber 1g

Total Sugars 0g

Protein 16g

Vitamin D 0mcg Calcium 100mg 10% Iron 1.8mg 10% Potassium 150mg 4% The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a day is used for general Calories per gram: Fat 9 •

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INGREDIENTS: Beef, Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Whole Egg, Onions, Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Canola Oil, Salt (salt, calcium silicate [an anticaking agent]), Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Flour Blend (yellow corn flour, wheat flour, soybean oil, extractives of turmeric and paprika). Natural Beef Base (beef and concentrated beef stock, natural sea salt, yeast extract, flavoring, vegetable extract, malt extract), Garlic, Parsley, Black Pepper,

CONTAINS: Egg, Milk, Wheat

Safe Handling Instructions

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KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW AFTER TOUCHING . MEAT OR POULTRY.

KEEP FROZEN.



COOK THOROUGHLY

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



BEST BY:

TRADITIONAL BEEF Round Ravioli

COOKING INSTRUCTIONS

STOVE TOP:

- 1. Bring a pot of water to a boil (add salt to water if desired).
- 2. Add frozen ravioli to boiling water and reduce heat to a simmer. Cook uncovered for 5 to 6 minutes.
- 3. Drain pasta, serve with your favorite sauce and enjoy!

For Food Safety, must cook product thoroughly to a minimum internal temperature of 160°F

KEEP FROZEN UNTIL READY TO PREPARE

FOR A DELICIOUS RECIPE IDEA. SCAN THIS CODE WITH YOUR PHONE OR SMART DEVICE!



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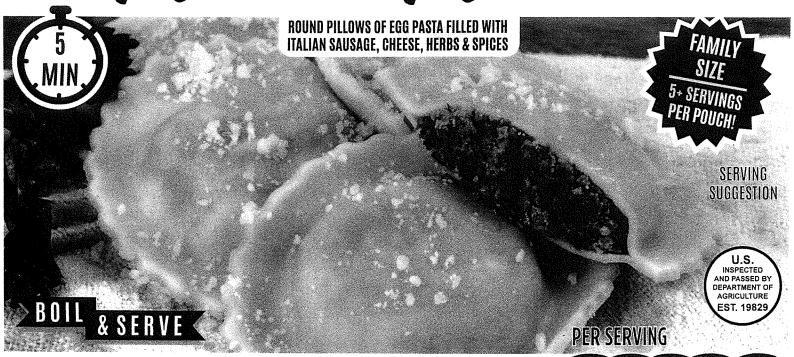
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NEW SYEARS GOURMET LOOK TASTE

Perfect Pasta® Inc.

ITALIAN SAUSAGE Round Ravioli



NO ARTIFICIAL INGREDIENTS NO ADDED PRESERVATIVES **KEEP FROZEN**











NET WT. 24 OZ (680g)



Nutrition Facts about 5 1/2 servings per container Serving size 6 raviolis (124g/4.4 oz) Amount per serving 210 **Calories** % Daily Value Total Fat 6g 9% Saturated Fat 3g 14% Trans Fat 0g Cholesterol 65mg 22% Sodium 770mg 32% Total Carbohydrate 24g 8% Dietary Fiber 1g Total Sugars 0g Includes 0g Added Sugars Protein 16g Vitamin D 0mcg 0% Calcium 100mg 10% Iron 1.6mg 8% Potassium 190mg The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. Carbohydrate 4

At Perfect Pasta, your table!

For over 30 years, our focus has been and always will be family.

Our goal is simple: We aim to always produce the highest quality delicious & innovative gourmet pastas, using the finest ingredients, so you can spend less time in the kitchen, and more time sharing a homestyle meal with the ones you love.

INGREDIENTS: Pork, Durum Wheat Flour (enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin, riboflavin, folic acid)), Whole Milk Ricotta Cheese (sweet whey, whole milk, sweet cream, culture, vinegar and salt), Whole Egg, Water, Romano Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes, powdered cellulose added to prevent caking), Salt Bread Crumbs (wheat flour, sugar, canola oil, salt, yeast), Fennel, Flour Blend (yellow corn flour, wheat flour, sybean oil, extractives of turmeric and paprika), Parsley, Paprika, Black Pepper

CONTAINS: Egg, Milk, Wheat

Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP FROZEN.

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



COOK THOROUGHLY

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



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BEST BY:

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COOKING INSTRUCTIONS

STOVE TOP:

- 1. Bring a pot of water to a boil (add salt to water if desired).
- 2. Add frozen ravioli to boiling water and reduce heat to a simmer. Cook uncovered for 5 to 6 minutes.
- 3. Drain pasta, serve with your favorite sauce and enjoy!

For Food Safety, must cook product thoroughly to a minimum internal temperature of 160°F

KEEP FROZEN UNTIL READY TO PREPARE

FOR A DELICIOUS RECIPE IDEA, SCAN THIS CODE WITH YOUR FROM PHONE OR SMART DEVICE!



TO SEE MORE OF OUR PRODUCTS AND RECIPES, GO TO WWW.PERFECTPASTAINC.COM









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