
NEW!
SIBERONI
Taste the difference
Cooks in just 5 Minutes
Beef & Pork Pelmeni
No artificial flavors
No preservatives
NET WT. 16 OZ (1 LB) (454g)
Home Style
Keep frozen until ready to prepare. Do not refreeze.

Nutrition Facts

Serving Size: 23 pieces (152g)
Servings Per Container about 3

Amount Per Serving	
Calories 220	Calories from Fat 80
	% Daily Value*
Total Fat 7g	12%
Saturated Fat 3.5g	17%
Trans Fat 0g	0%
Cholesterol 55mg	16%
Sodium 500mg	21%
Total Carbohydrate 16g	5%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 16g	

Vitamin A	0%	• Vitamin C	4%
Calcium	2%	• Iron	15%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may vary higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholest.	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carb.		300 g	375 g
Fiber		25 g	30 g

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

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BEEF, PORK, WATER, ONION, EGGS, SALT, SOYBEAN OIL, BLACK PEPPER.

Portland, OR 97236

8 82456 20003 2

KEEP FROZEN

NO PRESERVATIVES - NO ARTIFICIAL FLAVORS

COOKING INSTRUCTIONS:

Boiled: Boil 2 quarts of water. Carefully add Pelmeni and salt. Return to boil, stirring occasionally. Boil for 5-8 minutes. Drain.

Fried: Follow boiling instructions, then add desired seasonings w/ butter to frying pan and add boiled, drained pelmeni, slightly browning both sides, over medium heat.

Deep-fried: Deep fry frozen pelmeni for 3 - 4 minutes in 350° oil, or until are crispy and golden.

SERVING SUGGESTIONS:

Serve hot with sour cream, ketchup or vinegar and/or add salt and pepper. Or try your own flavor

For more great recipes visit us at www.siberoni.com

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 refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surface (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

For questions or comments please visit us at www.siberoni.com

Please recycle.


SIBERONI
Taste the difference
Cooks in just 5 Minutes
Chicken Pelmeni
Meat filled Ravioli
INSPECTED BY U.S. DEPARTMENT OF AGRICULTURE
No artificial flavors
No preservatives
NET WT. 16 OZ (1 LB) (454g)
Serve as suggested
Home Style
Keep frozen until ready to prepare. Do not refreeze.

Nutrition Facts

Serving Size: 1 cup (132g)
Approximately 23 pieces)
Servings Per Container about 3.5

Amount Per Serving

Calories 190 Calories from Fat 40

	% Daily Value*
Total Fat 4.5g	**7%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 280mg	**12%**
Total Carbohydrate 21	
Dietary Fiber 0	**0%**
Sugars 0g	
Protein 12g	

Vitamin A 0% • Vitamin C
Calcium 0% • Iron 15%

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Cholest.	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carb.		300 g	375 g
Fiber		25 g	30 g

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

SIBERONI

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Portland, OR 97230

8 82456 00003 8

NO PRESERVATIVES · NO ARTIFICIAL FLAVORS

COOKING INSTRUCTIONS:
Boil 2 quarts of water. Carefully add pelmeni and salt (optional). Return to a boil, stirring occasionally.
Boil for 5-8 minutes. Drain.
Add butter to prevent sticking.

SERVING SUGGESTIONS:
Serve with sour cream or vinegar.

INGREDIENTS:
Enriched Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), chicken thigh meat, water, onion, eggs, salt, soybean oil, black pepper.

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Please recycle


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Cooks in just 5 Minutes
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Beef filled Ravioli
No artificial flavors
No preservatives
Home Style
Keep frozen until ready to prepare. Do not refreeze.

Nutrition Facts

Serving Size: 23 pieces (152g)
Servings Per Container about 3

Amount Per Serving	
Calories 330	Calories from Fat 90
	% Daily Value*
Total Fat 10g	15%
Saturated Fat 3.5g	19%
Trans Fat 0g	0%
Cholesterol 30mg	10%
Sodium 610mg	25%
Total Carbohydrate 41g	14%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 16g	

Vitamin A	0%	• Vitamin C	2%
Calcium	0%	• Iron	20%

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Fiber		25 g	30 g

Calories per g
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BEEF, WATER, ONION, EGGS, SALT, SOYBEAN OIL, BLACK PEPPER.

Portland, OR 97236

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Chicken
Beef
Pork
Pork/Beef
Beef/Chicken
Pork/Chicken
Turkey
SIBERONI®
Taste the difference!
Pelmeni - Ravioli
KEEP FROZEN
Cheese
Sweet Cheese
Potatoes
Potatoes/Mushrooms
Cabbage
Sweet Cherry
Other:_____
CODE:_____
WWW.SIBERONI.COM
40LB (40x1lb packs)
INSPECTED BY U.S.
Chicken
Beef
Pork
Pork/Beef
Beef/Chicken
Pork/Chicken
SIBERONI®
Taste the difference!
Pelmeni - Ravioli
Cheese
Sweet Cheese
Potatoes
Potatoes/Mushrooms
Cabbage