

SINCE 1966  
P&S  
RAVIOLI COMPANY

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12 JUMBO  
MEAT  
RAVIOLI

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RAVIOLI



Keep Frozen



Reg. Penna. Dept. Agr.  
NET WT. 13 OZ 368g



Serving Suggestion.

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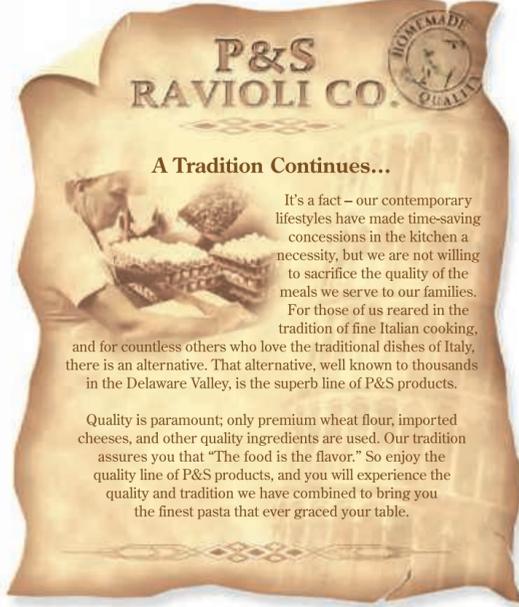
LIFT ALONG FLAPS TO OPEN

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# 12 JUMBO MEAT RAVIOLI

## Other Fine P&S Products:

- Rotate Your Pasta Meals with Our Varieties of Pasta*
- Cheese Ravioli
  - Meat Ravioli
  - Mushroom Ravioli
  - Spinach Ravioli
  - Cheese Manicotti
  - Cheese Cavatelli
  - Potato Gnocchi
  - Spaghetti
  - Fettuccelle
  - Linguine
  - Langostino Lobster Ravioli
  - Jumbo Cheese Stuffed Shells
  - Cheese Tortellini
  - Meat Tortellini
  - Cooked Meatballs
  - Pasta Sauce in Quarts & Pints
  - Alfredo Sauce
  - Mozzarella Garlic Bread
  - Imported Grated Cheeses



## 12 JUMBO MEAT RAVIOLI

Nutrition Facts		
4 servings per container		
Serving size 3 ravioli (92g)		
Amount per serving	<b>220</b>	
<b>Calories</b>		
% Daily Value *		
Total Fat 9g	12%	
Saturated Fat 4.5g	23%	
Trans Fat 0g		
Cholesterol 95mg	31%	
Sodium 230mg	10%	
Total Carbohydrate 21g	8%	
Dietary Fiber 1g	4%	
Total Sugars <1g		
Includes 0g Added Sugars	0%	
<b>Protein 12g</b>		
Vitamin D 0.2mcg	2%	
Calcium 130mg	10%	
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 calories a day is used for general nutrition advice.		
Calories per gram:		
Fat 9	Carbohydrate 4	Protein 4

**Ingredients: Filling:** Whole Milk Ricotta Cheese (pasteurized whole milk, cream, skim milk, vinegar, salt and stabilizers (xanthan gum, locust bean gum, guar gum)), Beef, Pasteurized Whole Eggs, Veal, Imported Pecorino Romano Cheese (sheep's milk, cultures, rennet, salt), Bread Crumbs (wheat flour, water, partially hydrogenated soybean oil, yeast, dextrose, salt, whey (contains sesame and poppy seeds)), Mozzarella Cheese (pasteurized part skim milk, cheese culture, salt, enzymes), Water, Salt, Parsley, Black Pepper and Nutmeg. **Dough:** Enriched Extra Fancy Durum Flour (wheat flour, niacin, iron, thiamin, riboflavin and folic acid), Pasteurized Whole Eggs, Water and Yellow Corn Meal (for dusting). **Contains:** Wheat, Eggs, Milk, Soy.

**KEEP FROZEN**  
**For Best Cooking Results Per Dozen:**  
Bring 4 quarts of water to a boil (you may add salt to taste and/or 1 tsp. of oil before the water boils). Separate ravioli at the perforated edge, place into boiling water one at a time. Immediately stir gently to keep ravioli from sticking to the bottom of the pot. Cook 12 minutes, strain and serve with all natural P&S Sauce.

**Let Us Hear From You**  
We are a family run company and your ideas and opinions are important to us. Please let us know the different ways you serve our products and if you have any questions concerning preparation.

Please Write:  
**P&S Consumer Views**  
2001 South 26th Street  
Philadelphia, PA 19145  
www.psravioli.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 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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