



Tri-Color Cheese Tortellini

Our al dente-prepared tortellini with spinach and basil dressed in a creamy Alfredo pesto sauce.

Item Number: 05773

GTIN: 10705044057733

Item Type: Frozen

Pack Size: 4 Pouches/Case

Pouch Target Weight: 2.5 lb ± 0.2 lb

Case Target Weight: 20.00 lb

Case Dimensions: 12.6 in x 10.6 in x 10.7 in

Pallet Config.: 12 x 4 = 48 cases

Ingredients: Tri-color Cheese Tortellini Enriched Semolina Flour (semolina flour (niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid)), Water, Wheat Flour, Ricotta Cheese (whey, vinegar, salt), Dietary Fiber, Romano Cheese (pasteurized cow's and/or sheep's milk, cheese culture, salt, enzymes), Salt, Milk, Pasteurized Whole Eggs, Spinach Powder (color), Natural Red Color (glycerine, water, polysorbate 80 [emulsifier], carmine [color], propylene glycol, paprika oleoresin [color], soybean oil, annatto extract [color]), Garlic Powder, Canola Oil (high oleic low linoleic canola oil), Onion Powder, Spices, Turmeric (color)), Heavy Whipping Cream (min. 40% milkfat), Water, Alfredo Sauce Base (corn maltodextrin, nonfat dry milk, modified corn starch, whey, salt, natural flavor (dairy source), cheese blend (parmesan, romano, cheddar cheese (pasteurized milk, cheese cultures, salt, enzymes)), garlic powder, titanium dioxide, spices, disodium inosinate and guanylate, xanthan gum, lactic acid, onion powder, silicon dioxide (prevents caking)), Spinach, Basil, Garlic in Water (garlic, water), Salt.

Total Shelf Life: 365 days from the production date on the pouch – keep frozen at 0 °F or below

HEATING INSTRUCTIONS

Ready to cook

IMPORTANT: This product must reach 165 degrees Fahrenheit before serving

From Frozen

Convection Oven: 25-30 minutes at 350°F

Microwave Oven: 3-4 minutes (1100 watts)

Combi Oven: 40-45 minutes at 140°F / 5 minutes at 200°F

From Thawed

Convection Oven: 13 minutes at 350°F

Microwave Oven: 2 minutes (1100 watts)

Combi Oven: 35 minutes at 140°F / 8 minutes at 200°F

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFOST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.

| Nutrition Facts | |
|---------------------------------|--------------|
| About 17 servings per container | |
| Serving size | 1 cup (134g) |
| Amount per serving | |
| Calories | 250 |
| % Daily Value* | |
| Total Fat 11g | 14% |
| Saturated Fat 6g | 29% |
| Trans Fat 0g | |
| Cholesterol 40mg | 13% |
| Sodium 570mg | 25% |
| Total Carbohydrate 32g | 12% |
| Dietary Fiber 2g | 9% |
| Total Sugars 1g | |
| Includes 0g Added Sugars | 0% |
| Protein 6g | |
| Vitamin D 0mcg | 0% |
| Calcium 63mg | 4% |
| Iron 1mg | 4% |
| Potassium 130mg | 2% |

*The % Daily Value 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

| Microbiological Parameter: | |
|----------------------------|--------------------|
| · Coliforms | < 5,000 cfu/gram |
| · Aerobic plate count | < 100,000 cfu/gram |

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MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO2, SULFITE, MUSTARD, CELERY, EGG AND MILK.