

## IQF Ravioles w/goat cheese 5/2.2 lb

## Ravioles du Royans au chèvre

Image: Control of the second seco	20th ANNIVERSARY 1992 - 2012	Ravioles du Royalis du chevie		
<image/> Image: State Action       Image: State Action	PRODUCT OF I	FRANCE		5400
<image/> Control of the status of			FROZEN SAVORY	
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• The original Review let Royans is a delicious tray governmet pasts a studied with these and letters. The pasts is made of a fuin soft wheat senselina dough that agent agent is fuin that agent agent is fuint agent agent i	all the set		RAVIOLE	
• The original Review last Response is a staticities they appearence passes that staticity with the Royans is a staticities they appearence passes that staticity and the sense in marker of a finits soft wheat sense into activity and the sense in marker of a finits soft wheat sense into activity and the se	2010 P		Product Descripti	on
i less tha 2 minutes. The Ravide du Royans makes a great side dikh gamid         greater.         case for the Mergin (2.1)         2.10       5         Case for Mergin (2.1)       5         Case for Mergin (2.1)       6.4 ft3         1.1.81b       100 (10/10) <b>Dependents Dependents</b> 0.50% From Average (2.2) <b>Dependents</b>		13 2	-	
Pack and Case Specifications         As New Weight       External         2.3b       5         As Service Structures       External Service Service Mediation (1000)         As Service Service Mediation (1000)       External Service Service Mediation (1000)         As Service Service Mediation (1000)       External Service Service Mediation (1000)         As Service Service Mediation (1000)       External Service Service Mediation (1000)         As Service Service Mediation (1000)       External Service Service Mediation (1000)         As Service Service Mediation (1000)       External Service Service Mediation (1000)         As Service Service Mediation (1000)       External Service Service Mediation (1000)       Nutrition         As Service Service Mediation (1000)       External Service Service Mediation (1000)       Nutrition         As Service Service Mediation (1000)       External Service Service Mediation (1000)       Nutrition         As Service Service Mediation (1000)       Service Service Mediation (1000)       Nutrition         As Service Service Mediation (1000)       Service Service Mediation (1000)       Nutrition         As Service Service Mediation (1000)       Service Service Mediation (1000)       Nutrition         As Service Service Mediation (1000)       Service Service Mediation (1000)       Nutrition         Minantowiking Service Service Mediation (10000)<	and the		in less than 2 minutes. The Raviole du	
Lack Net Weight     Lack part Case       2.21b     5       Case Size (LWWH)     Case Case       15.31"x 11.38"x 6.3"     0.64ft3       Case Size (LWWH)     Case Size (LWWH)       15.31"x 11.38"x 6.3"     0.64ft3       Case Size (LWWH)     Case Size (LWWH)       15.31"x 11.38"x 6.3"     0.64ft3       Case Size (LWWH)     Case Size (LWWH)       15.31"x 11.38"x 6.3"     0.64ft3       Case Size (LWWH)     Case Size (LWWH)       11.81b     100 (10/10)       Physical     Nutrition       at 90%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dydated potatos, canada), in the other dydated potatos, canada     Size Care Size (LWWH)       at 90%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dydated potatos, canada     Nutrition       at 80%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dydated potatos, canada     Nutrition       at 80%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dydated potatos, canada     Nutrition       at 80%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dyta catego, antion caleful water, all (new cale and the other dydated potatos, canada), in the other dyta catego antion caleful water, all (new cale antion caleful water), soft, face cale and the other dydated potatos, canada       At the soft water t	- AND			
Lack Net Weight     Lack part Case       2.21b     5       Case Size (LWWH)     Case Case       15.31"x 11.38"x 6.3"     0.64ft3       Case Size (LWWH)     Case Size (LWWH)       15.31"x 11.38"x 6.3"     0.64ft3       Case Size (LWWH)     Case Size (LWWH)       15.31"x 11.38"x 6.3"     0.64ft3       Case Size (LWWH)     Case Size (LWWH)       15.31"x 11.38"x 6.3"     0.64ft3       Case Size (LWWH)     Case Size (LWWH)       11.81b     100 (10/10)       Physical     Nutrition       at 90%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dydated potatos, canada), in the other dydated potatos, canada     Size Care Size (LWWH)       at 90%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dydated potatos, canada     Nutrition       at 80%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dydated potatos, canada     Nutrition       at 80%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dydated potatos, canada     Nutrition       at 80%G: soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canada), in the other dyta catego, antion caleful water, all (new cale and the other dydated potatos, canada), in the other dyta catego antion caleful water, all (new cale antion caleful water), soft, face cale and the other dydated potatos, canada       At the soft water t	Pack and Case Specificat	ions		
Age Age	-		ks per Case	
15.31"x 11.38"x 6.3"     0.64f3     11.8b     100 (10/10) <b>Physical Nutrition ngredients Nutrition</b> a (50%): soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canola), <b>Physical Nutrition</b> b (50%): Soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canola), <b>Physical Nutrition</b> b (50%): Soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canola), <b>Physical Nutrition</b> b (50%): French-style cream cheese paratitic potato starch, whych, salt, tatical flavor), goat     Average unit dimensions: 3/4" x 3/4" <b>Nutrition</b> b (164se) (eldwyhated potates, serve, whych, salt, tatical flavor), goat <b>Corg: none Organoleptic</b> b (164se) (eldwyhated potates, serve, whych, salt, start, flavor, chives, parsley, server <b>Organoleptic</b> b (164se) (eldwyhated potates, serve, whych, salt, start, flavor, chives, parsley, server <b>Organoleptic</b> b (164se) (eldwyhated potates, serve, whych, salt, start, flavor, chives, parsley, server, soft start, start, whych, server stort, start,		-	-	
15.31"x 11.38"x 6.3"       0.64f3       11.8b       100 (10/10) <b>ngccdienfs Physical Nutrition</b> a (50%): soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canola). <b>Physical Nutrition</b> im chirdle, beese spread (cheese, modified potatos starch, whyer, salt, tactic culture, salt, im chirdle, to thase (debydrated potatos arch, whyer, salt, tactic culture, salt, incidum chirdle, to thase (debydrated potatos arch, whyer, salt, tactic culture, salt, anticoxidans orby paintate accordic acid), acidity corrector (citric acid)), salt, flavor, chives, parsley, er. <b>Organoleptic Allergens Corresting and Cheese Organoleptic Waters of solide</b> water to boil. Plunge forzen ravioles into simmering water for 1 minute inum while gent y stirming to sparate. Do NOT VERCOOK, Never let boil. Take the plunge forzen ravioles into simmering water for 1 minute inum while gent y stirming to sparate. Do NOT VERCOOK, Never let boil. Take the plunge forzen ravioles into simmering water for 1 minute acte acid. <b>Storage and Shelf Life UPC code</b> Store in freezer below 0°F (-18°C), shelf life: 18 months. Keep forzen unil neady to use. Do not thas and refreeze. <b>With a stimmer</b> when they resurface. Serve immediately on a hot plate. Add butter to and refreeze. <b>Storage and Shelf Life With a stimmer</b> when they resurface. Serve immediately on a hot plate. Add butter to and refreeze. <b>k</b> up plunge forzen ravioles in hot oil. Do not fry them more than 1 minute. Drain and and refrezeze. <b>Storage and Shelf Life With</b>				
Angredients       Physical       Nutrition         a (50%): soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canola).       Average unit dimensions: 3/4" x 3/4"       Average unit dimensions: 3/4" x 3/4"         (50%): French-style cream cheese (pasteurized own milk, rennet, sait, caticu culture, sait, latura flavor, goat       Average unit dimensions: 3/4" x 3/4"       Average unit dimensions: 3/4" x 3/4"         (50%): French-style cream cheese (pasteurized own milk, rennet, sait, caticu culture, sait, caticu c			0	-
(a (50%)): soft wheat flour, water, fresh eggs, non-hydrogenated oil (sunflower or canola).       Average unit dimensions: 3/4" x 3/4"         (a (50%)): French-style cream cheese (pasteurized cow milk, remet, salt, catic culture, salt, unch includice), these spread (cheese, modified potato starch, whey, salt, natural flavor), goat set 8% (pasteurized whole goat milk, remet, salt, catic culture, salt, salt, salt, salt, salt, catic culture, sal	15.31''x 11.38''x 6.3''	0.64tt3	11.816	100 (10/10)
(g (5%): French-style gream cheese pasteurized cow milk, rennet, lactic culture, salt, un chloride), cheese spraed (cheese, modifier (mone and diglycerides of fatty acids), antioxidants thyl palmitate, ascorbic acid), acidity corrector (citric acid)), salt, flavor, chives, parsley, r. <b>Organoleptic Organoleptic Color:</b> white Texture: soft Flavor: goat cheese <b>Cooking Directions Cooking Directions Cooking Directions Cooking Directions Cooking of</b> salted valer to boil, Plunge frozen ravioles into simmering water for 1 minute mam while gently stirring to separate. DO NOT OVERCOOK. Never let boil. Take the lies of with a skimmer when they resurface. Serve immediately on a hot plate. Add butter to ince flavor. <b>Store in frezer below</b> 0°F (-18°C), Shelf life: 18 monts. Keep frozen ravioles in hot oil. Do not fry them more than 1 minute. Drain and	ngredients		Physical	Nutrition
Color: white Texture: soft Flavor: goat cheese Allergens withing withing the process of the	ng (50%): French-style cream cheese (pasteurized ium chloride), cheese spread (cheese, modified p ese 8% (pasteurized whole goat milk, rennet, salt, to flakes (dehydrated potatoes, emulsifier (mono orbyl palmitate, ascorbic acid), acidity corrector (	cow milk, rennet, lactic culture, salt, otato starch, whey, salt, natural flavor lactic culture, salt, calcium chloride), and diglycerides of fatty acids), antiox	), goat idants	
Iteragens       Texture: soft         Iteragens       Iteration         Iteration       Iteration         Iteration<			Organoleptic	
Flavor: goat cheese Flavor				
NTAINS WHEAT, MILK, EGG. Cooking Directions (e Iop) g 2 quarts of salted water to boil. Plunge frozen ravioles into simmering water for 1 minute imum while gently stirring to separate. DO NOT OVERCOOK. Never let boil. Take the ples off with a skimmer when they resurface. Serve immediately on a hot plate. Add butter to ance flavor. Ckly plunge frozen ravioles in hot oil. Do not fry them more than 1 minute. Drain and Ckly plunge frozen ravioles in hot oil. Do not fry them more than 1 minute. Drain and Ckly plunge frozen ravioles in hot oil. Do not fry them more than 1 minute. Drain and Ckly plunge frozen ravioles in hot oil. Do not fry them more than 1 minute. Drain and				
Image: State of salted water to boil. Plunge frozen ravioles into simmering water for 1 minute imum while gently stirring to separate. DO NOT OVERCOOK. Never let boil. Take the bles off with a skimmer when they resurface. Serve immediately on a hot plate. Add butter to ince flavor.       Image: State of	llergens			
e Iop g 2 quarts of salted water to boil. Plunge frozen ravioles into simmering water for 1 minute imum while gently stirring to separate. DO NOT OVERCOOK. Never let boil. Take the ples off with a skimmer when they resurface. Serve immediately on a hot plate. Add butter to since flavor. Store in freezer below 0°F (-18°C). Shelf Life Store in freezer below 0°F (-18°C). Shelf life: 18 months. Keep frozen until ready to use. Do not thaw and refreeze. Store in freezer.				
rg 2 quarts of salted water to boil. Plunge frozen ravioles into simmering water for 1 minute kimum while gently stirring to separate. DO NOT OVERCOOK. Never let boil. Take the oles off with a skimmer when they resurface. Serve immediately on a hot plate. Add butter to ance flavor. <i>Storage and Shelf Life UPC code</i> Store in freezer below 0°F (-18°C). Shelf life: 18 months. Keep frozen until ready to use. Do not thaw and refreeze.	Cooking Directions		Certificates and C	laims
ckly plunge frozen ravioles in hot oil. Do not fry them more than 1 minute. Drain and	g 2 quarts of salted water to boil. Plunge frozen ra imum while gently stirring to separate. DO NOT oles off with a skimmer when they resurface. Serv	OVERCOOK. Never let boil. Take the	tter to	
ckly plunge frozen ravioles in hot oil. Do not fry them more than 1 minute. Drain and characteristic contracteristic contracte			Storage and Shelf	Life UPC code
	ckly plunge frozen ravioles in hot oil. Do not fry t ediately serve.	hem more than 1 minute. Drain and	months. Keep frozen until ready to use	
	sed 31-May-12	11 ENTER	PRISE AVENUE NORTH, SECAUCI	/S. NI 07094

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