



“FROM PACKAGE TO PALATE IN MINUTES”

April 25, 2007
Revised: August 12, 2010

**CAESAR'S MANICOTTI WITH PASTA
2.75 OZ. PRECOOKED
SPECIFICATIONS**

Product Code: 70102

Pack Size: 6/33 oz. – Net Wt. 12.4 lbs.

Ingredients: Ricotta Cheese (made from Cow's Milk), Wheat Flour (Enriched Semolina Flour and Enriched Extra Fancy Durum Flour [Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid]), Water, Pasteurized Whole Eggs, Imported Pecorino Romano Cheese (made from Sheep's Milk), Dough Mix (Yellow Corn Flour, Corn Oil, Beta Carotene, Apo-Carotenal, Oleoresin Paprika), Food Starch Modified, Salt, Black Pepper, and Parsley.

ALLERGENS: MILK, WHEAT, EGGS. MAY CONTAIN SOY FLOUR.

This facility is free from peanuts and tree nuts. Good manufacturing practices are used to segregate ingredients in a facility that also processes foods containing wheat, shellfish, and fish ingredients.

Physical Dimensions: 5" x 1 3/8" x 3/4"

Baking Instructions:

1. Pour your favorite sauce in a pan and place frozen Manicotti in pan.
2. Cover top of Manicotti thoroughly with sauce.
3. Sprinkle with Romano or Parmesan Cheese.
4. Cover with aluminum foil.

- A. **CONVECTION OVEN:** 375°F. 15-20 Minutes
B. **CONVENTIONAL OVEN:** 425°F. 30-35 Minutes

ALWAYS HEAT PRODUCT TO INTERNAL TEMPERATURE OF 160° F.

Nutritional:

Serving Size: 2 Pieces (156g)			
Servings Per Container: 36			
Amount Per Serving			
Calories: 280		Calories from Fat: 110	
% Daily Value*			
Total Fat 12g			19%
Saturated Fat 7g			36%
Trans Fat 0g			
Cholesterol 40mg			13%
Sodium 380mg			16%
Total Carbohydrate 27g			9%
Dietary Fiber 1g			4%
Sugars 2g			
Protein 16g			
Vitamin A	6%	Vitamin C	0%
Calcium	30%	Iron	10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
Nutrients:	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g