

Portion Packed Rotini & Meat Sauce (WGR)

JTM Item Number: CP5501

Product Title

PASTA WITH BEEF AND SAUCE

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	8.00	3.53
Serving Size (g)	226.8	100.0
Servings Per Case	30	68
Calories (kcal)	339	150
Protein (g)	19	9
Carbohydrates (g)	26	11
Dietary Fiber (g)	4	2
Total Sugar (g)	9	4
Added Sugar (g)	2	1
Fat (g)	17	8
Saturated Fat (g)	6.7	3.0
Trans Fatty Acid (g)	1.1	0.0
Cholesterol (mg)	59	26
Vitamin D (mcg)	0	0
Calcium (mg)	63	28
Iron (mg)	3	1
Potassium (mg)	1393	614
Sodium (mg)	672	296

Ingredients

WATER, GROUND BEEF (no more than 20% fat), ROTINI (whole durum wheat flour, semolina, egg white, glycerol monostearate, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), TOMATO PASTE, CONTAINS LESS THAN 2% OF SUGAR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SEASONING (sugar, onion, spice, garlic), SPICES, SALT, DEHYDRATED GARLIC, CITRIC ACID, DEHYDRATED PARSLEY.

CN Statement: CN ID Number:097222

Each 8.00 oz container of Pasta with Beef and Sauce provides 2.00 oz equivalent meat, 1/4 cup red/orange vegetable, and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06-18.)

Allergens

Egg, Wheat

Product Specifications

UPC (GTIN)	10049485055010
Case Pack	30/8.0oz 15#
Net Weight	15.000
Gross Weight	17.300
Case Length	21.310
Case Width	11.060
Case Height	6.630
Case Cube	0.904
TixHi	6x7
Shelf Life	548

Preparation

KEEP FROZEN Preferred method--Steamer: Place a case of frozen bowls in the steamer on a perforated tray or pan. Heat at 212 degrees F for 25-30 minutes, or until the product reaches the desired serving temperature based on local requirements. Serve or move to a heated holding cabinet until ready for hot service. If a steamer isn't available, then use the dry heat method: Convection Oven: Preheat the convection oven to 350 degrees F, with the fan set on low. Place a case of frozen bowls in the oven on a sheet pan with parchment paper, if available. Heat for 25 to 30 minutes, or until the product reaches the desired serving temperature based on local requirements. Serve or move to a heated holding cabinet until ready for hot service.

April 2, 2023