



Three Cheese Cavatappi

Cavatappi pasta in a rich, creamy blend of Monterey Jack, Cheddar, and Romano Cheeses with sea salt, black & cayenne pepper, and a touch of nutmeg.



Contains Egg, Milk, Wheat.

INGREDIENTS:

Water, Enriched Cavatappi Pasta (semolina, egg whites, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), Light Cream (milk, cream), Monterey Jack Cheese (milk, cheese culture, salt, enzymes), Cheddar Cheese (pasteurized milk, cheese cultures, salt, enzymes), Butter (sweet cream, salt), Rice Flour, Romano Cheese (romano cheese [pasteurized milk, cheese cultures, salt, enzymes], powdered cellulose [to prevent caking]), Sea Salt, Corn Starch, Black Pepper, Cayenne Pepper, Nutmeg.

Nutrition Facts

Serving size 1 cup (250g)

Amount per serving
Calories 480

| | % Daily Value* |
|-------------------------------|----------------|
| Total Fat 30g | 38% |
| Saturated Fat 18g | 90% |
| Trans Fat 1g | |
| Cholesterol 95mg | 32% |
| Sodium 740mg | 32% |
| Total Carbohydrate 35g | 13% |
| Dietary Fiber 0g | 0% |
| Total Sugars 4g | |
| Includes 0g Added Sugars | 0% |
| Protein 16g | |
| Vitamin D 1mcg | 6% |
| Calcium 342mg | 25% |
| Iron 1mg | 6% |
| Potassium 91mg | 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.

| MFG CODE | RECIPE CODE | GTIN | PACK SIZE | SHELF LIFE |
|----------|-------------|----------------|----------------|----------------------------|
| 702678 | 501368 | 10667978013769 | 4-4# Bags/Case | 15 months from manufacture |

FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

PALLET CONFIGURATIONS: 17 x 6 (102) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"



Technical data as of 4/19/2022. Subject to change.