

Bertagni 104524 - Eggplant Parmesan Girasoli

PALE RED EGG PASTA IN RAVIOLO SHAPE WITH EGGPLANT AND MOZZARELLA FILLING. INTERNAL CREAMY FILLING IN A SOFT AND TENDER PASTA. COOK IN GENTLE BOILING WATER AND TOSS IN MELTED BUTTER. ENJOY

Nutrition Facts

	Muthition acts				
EGGPLAN	Servings per Container 2 Serving size 6pcs (140g)				
	Amount per serving Calories 390				
1 million and 1	% Daily Value*				
1 and	Total Fat 16g	21%			
Some	Saturated Fat 4g	20%			
	<i>Trans</i> Fat 0g				
	Cholesterol 55mg 18				
≭ Benefits	Sodium 1050mg	46%			
	Total Carbohydrate 48g1				
EGGPLANT PARMESAN RAVIOLI		Dietary Fiber 2g 2			
		Total Sugars 9g			
	Includes 6g Added Sugar	12%			
Ingredients	Allergens	Protein 13g			
	Comparison of the second se	Vitamin D 0.3mcg	2%		
FILLING: FRIED EGGPLANT (EGGPLANT, SUNFLOWER OIL), TOMATO PULP, MOZZARELLA CHEESE (CULTURED MILK, SALT, ENZYMES), BREADCRUMBS (WHEAT FLOUR,	Contains:	Calcium 180mg	15%		
	🔘 eggs 🜓 milk 👒 soy 饢 wheat	Iron 2.7mg	15%		
SALT, YEAST), ROASTED TOMATO, PROVOLONE CHEESE (CULTURED MILK, SALT, ENZYMES),	Free From:	Potassium 250mg	6%		
SUNFLOWER OIL, LACTOSE, BASIL PASTE (BASIL, SUNFLOWER OIL, SALT, ACIDITY REGULATOR (BAKING SODA)), EXTRA VIRGIN OLIVE OIL, SALT, GARLIC. PASTA: WHEAT FLOUR, PASTEURIZED EGG, DURUM WHEAT SEMOLINA, TOMATO POWDER. CONTAINS: MILK, WHEAT, EGG. MAY CONTAIN TRACES OF	(****) crustaceans (****) fish (****) peanuts (****) sesame	* The % Daily Value (DV) 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.			
SOY.					

Handling Suggestions

Serve immediately and toss in melted butter, extra virgin olive oil or your favorite sauce. Sprinkle with grated cheese. Serve immediately and toss in melted butter, extra virgin olive oil or your favorite sauce. Sprinkle with grated cheese. UNIT UPC: 8006013991047

Serving Suggestions

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Prep & Cooking Suggestions

Add pasta to 4 quarts salted, boiling water. Boil gently 4 to 5 minutes or 6 to 7 if frozen. Once cooked, gently remove pasta with slotted spoon.

Serve immediately and toss in melted butter, extra virgin olive oil or your favorite sauce. Sprinkle with grated cheese

Product Specifications

Brand			Manufacturer							
Bertagni			Bertagni 1882 USA Inc							
UPC		MFG	# S	PC #		GTIN		Pack	Pack Desc.	
800601399	91047	#01.AA	356 10)4524	08	08006013998664			6/8.8 OZ	
Gross Wei	ight	Net Wei	ight C	Country of Origin		Kc	osher C		ld Nutrition	
4.2lb		3.3lb)	lt	aly		No			
Shipping Information										
Length W	Vidth	Height	Volume	e Tixł	н	Shelf L	.ife	Storage Temp From/T		mp From/To
9.25in 7	7.7in	7.7in	0.32ft3	25x	10	356da	ys	-5°F / -2°F		



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Nutrition Analysis - By Measure

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Calories	390	Total Fat	16g	Sodium	1050mg
Protein	13	Trans Fats	Og	Calcium	180mg
Total Carbohydrates…	48g	Saturated Fat	4g	Iron	2.7mg
Sugars	9g	Added Sugars	6g	Potassium	250mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	55mg		
Vitamin A(IU)•		Vitamin D	0.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



