



Gluten Free

Ravioli alla ricotta e bieta

300 g



Glutenfree Ravioli with ricotta and chard - frozen

This product is made from gluten and wheat-free ingredients.

INGREDIENTS

egg pasta [maize starch, **eggs** 30%, rice flour, water, **egg** whites, emulsifier: mono- and diglycerides of fatty acids, thickener: guar gum], vegetarian ricotta cheese 32% [whey (**milk**), **milk**, salt, acidity regulator: lactic acid], swiss chard 5%, vegetarian cheese 1.7% (**milk**, salt, coagulating enzyme microbico), potato flakes (dehydrated potato flakes, emulsifier: mono- and diglycerides of fatty acids), salt, sugar, breadcrumbs (rice flour, maize starch, **soya** flour, palm fat, **eggs**, glucose syrup, thickener: guar gum, yeast, emulsifier: mono- and diglycerides of fatty acids, salt).

SINGLE PACK

Item number

101304

EAN



Shelf life

12 months

Net / Gross unit weight

300 g / 308 g

Dimensions (width x height x depth)

20 x 24 x 3 cm

Packaging material

Soft plastic, 8 g

OUTER CARTON

EAN

8008698006597

Units per carton

8

Net / Gross box weight

2400 g / 2638 g

Weight of the empty carton

174 g

Dimensions (width x height x depth)

18.5 x 18 x 30 cm

PALLET

Units per pallet

1152

144 Cartons per pallet

16 Cartons per layer

9 Layer per pallet

Height

176.5 cm

Weight

405 kg

HS code 19022099

Average values for:	100 g
Energy	890 kJ 211 kcal
Fat	4.9 g
of which saturates	1.5 g
Carbohydrate	34 g
of which sugars	0.6 g
Fibre	0.3 g
Protein	7.5 g
Salt	1.3 g

PRODUCT CHARACTERISTICS



This sell sheet is subject to change. Please consult the product packaging for legally-binding information about individual products.

STORAGE

stored at -18°C 12 months after the date of production. Consume max. 24 hours after the product has thawed. Do not refreeze after the product has thawed.

PREPARATION

Cook the frozen ravioli in salted boiling water for 4 to 5 minutes



1 litro of water
We recommend
the use of sea salt.

4-5min
From frozen

Schär is the number 1 choice for gluten-free food!

- European market leader with high level of consumer trust
- A leader in research, development and innovation
- Gluten and wheat-free products (<20 ppm)
- Over 30 years of experience in production and sales
- Widest gluten-free range on the market
- Specific services and information for target groups