

	Document Name:		710061 CDP Beef Ravioli 1Kg x 5	
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	Authorised By:	Quality Assurance Manager – Robert Angeleski		

		Product Dimensions	Image
Product Description	Unit	Beef filled ravioli, stored frozen. Piece weight: 5g Width: 20-25mm Length: 25-25mm Height: 25mm	
Pack Description	Pack	Flexible, food grade clear packaging with label adhered to surface. Weight: 1kg L: 260mm W: 200mm H: 60mm	
Carton Description	Carton	Corrugated cardboard outer carton. Format: 5 x 1kg per box. L: 373mm W: 188mm H: 206mm	

Ingredients	Durum Wheat Semolina (47%), Beef (11%), Carrot, Onion, Canola Oil, Breadcrumbs (Wheat Flour, Water, Yeast), Parmesan Cheese (2%) (Whey, (Milk), Milk , Salt, Starter Cultures, Enzyme (Non-Animal Rennet) Tapioca Starch, Preservative (200)), Free Range Egg (3%), Spice Mix (Salt, Hydrolysed Vegetable Protein, Herbs (Oregano, Rosemary), Spices (Pepper, Nutmeg)), Tomato (Acidity Regulator (330)), Garlic, Water.		
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Allergen Statement	Contains:	Wheat (Gluten), Milk , Egg .
	May contain:	N/A.
Claims	Non-GMO, Non-irradiated product, Non-chemically treated.	

Country of Origin	Made in Australia from 79% Australian ingredients.
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Barcodes	EAN/GTIN-13:	9336088003833
	TUN/GTIN-14:	19336088003830

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Nutrition Information*	
Serving size: 250g	
Nutrient	Quantity (100g)
Energy (kJ)	1220 kJ
Protein (g)	11.8 g
Fat – Total (g)	6.4 g
Saturated (g)	2.3 g
Carbohydrates - Total (g)	44.1 g
Sugars (g)	1.2 g
Dietary Fibre (g)	4.1 g
Sodium (mg)	380 mg

Microbiological Information	
Parameter	Limit
Salmonella	ND /25g
Escherichia coli	<3 cfu/g
Bacillus cereus	<100 cfu/g
Clostridium perfringens	<10 cfu/g

*NIPs based on calculations to be within 0% to 20% of claimed amount.

Organoleptic Criteria	Appearance	Off-white pasta colour with cleanly sealed pockets of beef filling.
	Aroma	Slight egg aroma and equivalent to a non-yeast dough. No offensive aromas.
	Flavour	Clean egg pasta flavour with a dominant beef filling with spices. No hints of sour or bitter notes.
	Texture	Firm, flexible al-dente pasta with a soft filling (after cooking).

Cooking Instructions and Intended Use	Product must be cooked before consumption.
	1. Cook from frozen, place in boiling salted water for approx. 6-8 mins, or until al-dente. 2. If thawing frozen product, place in refrigerator or chiller at not more than 5°C. 3. Place thawed product in boiling salted water for approx. 3-4 minutes, or until al-dente. 4. Drain and serve with your desired sauce.

Storage and Shelf Life	Food service frozen products are to be stored frozen and unthawed at ≤ -18°C before use.
	Shelf life 12 months from packed date.
	Use within 3 days from opening if thawed, keep open pack in refrigerator or freezer.

Quality Assurance	Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to strict monitoring and control.
	During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling traceback.
	This product complies with the requirements of the relevant sections of the FSANZ Food Standards Code.

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