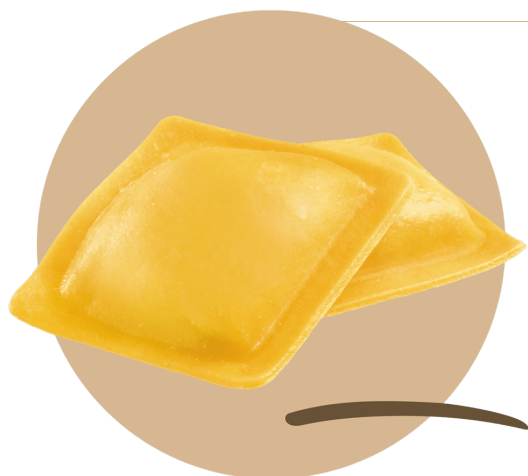




C35



# Citrus perfumed raviolacci with sea bass



4-5'

COOKING TIME



3kg e

PER BOX



120g

SERVING



18

MONTH AT -18°C

## Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

## Ingredients (filling)

Sea bass 66%, potato puree, extra virgin olive oil, citrus juice (orange, lemon), citrus peel (orange, lemon), chives, garlic, salt, pepper.

## Average nutritional values per 100 g

Energy kj 831 - Energy kcal 197 - Fats g 5,8 of which saturated fats g 1,2 - Carbohydrates g 24,9 of which sugars g 1,6 - Fibres g 1,8 - Proteins g 10,5 - Salt g 0,50

## Data Sheet



+/- 18.3g

FOR PIECES

%

20

PORTION YIELD AFTER COOKING

%

56

PERCENTAGE OF FILLING

