



HANDLING INSTRUCTIONS

Product: Rotini Pasta with Meat Sauce in Trays

Code Number: 810P-Tray

Rose & Shore fully cooked rotini pasta and meat sauce is formulated so that it is ready to serve when reheated. Fully cooked rotini pasta and meat sauce should be heated to 160 degrees F prior to serving. Individually wrapped servings are packaged in film that can withstand 400 degrees F but we recommend lower heating temperatures. As long as the product remains in the individual serving wrap, it should last for up to two hours without adulteration. Since the product will slowly thicken as moisture evaporates, water may need to be added to the product if held for an extended period. **THE PRODUCT WILL BE HOT!** Instruct students to stir prior to eating.

THAWING INSTRUCTIONS

1. Remove individual servings from case and place on trays.
2. Place in refrigerator for 24 to 48 hours prior to serving.
3. **DO NOT THAW AT ROOM TEMPERATURE.**

HEATING INSTRUCTIONS

1. Preheat the convection oven to 300 degrees F.
2. Place wrapped product in oven and heat for 20 to 25 minutes.
3. Avoid using higher temperatures. Higher temperatures can cause the product to dry out while heating.
4. Probe the product to confirm that an internal temperature of 160 degrees F is reached. Heat further if required.
5. Product should be held for at least 30 minutes prior to serving.
6. Do not remove from film until the product is served. Students should stir the product after film removal.