



VIP Code	Vendor Code	Description	Case Pack
321020	30321	Stouffer's® Lasagna with Meat and Sauce	4 / 96 oz

Tender, freshly made lasagna noodles hand-placed and layered with ricotta cheese, mozzarella, and hearty herbed ragu featuring 100% beef.

An excellent source of calcium. No preservatives. Freshly made pasta. Made with real cheese. 0g Trans Fat per serving. Holds well on buffet or steam table.

# Stouffer's Lasagna with Meat and Sauce

## Ingredients

Blanched Macaroni Product (Water, Semolina), Tomato Puree (Water, Tomato Paste), Water, Low Fat Ricotta Cheese (Pasteurized Whey, Pasteurized Milk, Pasteurized Cream, Vinegar, Carrageenan, Xanthan Gum), Cooked Beef, Low-Moisture Part-Skim Mozzarella Cheese (Cultured Milk, Salt, Enzymes), Tomatoes (Diced Tomatoes, Tomato Juice, Citric Acid, Calcium Chloride), 2% Or Less Of Dried Onions, Modified Cornstarch, Sugar, Bread Crumbs (Bleached Wheat Flour Contains 2% Or Less Of: Sugar, Yeast, Salt), Parmesan And Asiago Cheese Blend With Flavor (Parmesan And Asiago Cheeses [Cultured Milk, Salt, Enzymes], Flavor [Enzyme Modified Parmesan Cheese {Cultured Milk, Water, Salt, Enzymes}], Whey, Salt), Salt, Bleached Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Romano Cheese (Cultured Cow'S Milk, Salt, Enzymes), Potassium Chloride, Garlic, Dried Soy Sauce (Soybeans, Salt, Wheat), Spices, Seasoning (Water, Flavor, Maltodextrin, Salt, Caramel Color, Less Than 2% Of Lactic Acid, Enzyme Modified Cream), Beef Flavor (Salt, Seasoning [Including Hydrolyzed Beef Protein], Tapioca Dextrin, Modified Cornstarch, Palm Oil, Maltodextrin, Citric Acid, Arabic Gum), Dried Garlic, Yeast Extract, Seasoning (Soy Sauce [Water, Soybeans, Wheat, Salt], Autolyzed Yeast Extract, Dextrose, Soybean Oil), Flavors.

**Allergens** - Contains: Wheat, Milk, Soy.

## Nutritionals

<b>Nutrition Facts (Unprepared)</b>	
12 Servings Per Container	
<b>Serving Size</b>	<b>227 g</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>260</b>
	% Daily Value*
Total Fat 6 g	8%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 760 mg	33%
Total Carbohydrate 35 g	12%
Sugar 9 g	
Added Sugar 3 g	6%
Protein 17 g	
Vitamin D 0.1 µg	0%
Potassium 710 mg	15%
Calcium 220 mg	15%
Iron 1.8 mg	0%
* 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.	

## Preparation

**For food safety and quality, read and follow these COOKING INSTRUCTIONS to ensure that product reaches an internal temperature of 165°F. Cooking time may vary based on equipment and quantity cooked in equipment. Check for doneness using thermometer.**

**CONVECTION OVEN** 350°F Preheated: Tent lid. Place tray on baking sheet. Remove lid during last 10-15 minutes. Cook Frozen (0°F) product 1 hour and 15-20 min./Thawed (40°F or less) product 50-55 min.

**CONVENTIONAL OVEN** 400°F Preheated: Tent lid. Place tray on baking sheet. Remove lid during last 10-15 minutes. Cook Frozen (0°F) product 1 hr. and 45-50 min./ Thawed (40°F or less) product 50-55 min.

**COMBI OVEN** 350°F Full Fan Preheated: Tent lid. Place tray on baking sheet. Remove lid during last 10 minutes. Cook Frozen (0°F) product 45-50 min./Thawed (40°F or less) product 25-30 min.

**MICROWAVE OVEN** 1100 Watt: Cook loosely covered in microwave safe container. Cook 8 oz Thawed (40°F or less) product on 50% Power 4 1/2 to 5 minutes.

- Product must be cooked to an internal temperature of 165°F.
- Let stand 10-15 minutes before serving.
- If thawing, product must be thawed under refrigeration (40°F) for no more than 48 hours prior to cooking. **DO NOT REFREEZE**