



Stouffer's Vegetable Lasagna 4 x 96 ounces



Freshly made lasagna noodles featuring whole grains layered with sea salt, spinach, broccoli, shoestring carrots and a cheesy blend of ricotta, mozzarella, Romano, Asiago and Parmesan cheeses. Seasoned with a hint of garlic and onions and topped with golden breadcrumbs.



Freshly made pasta with 10 g Whole Grains per serving. No preservatives. Made with real cheese. Made with sea salt. Excellent source of calcium and a good source of fiber. 0 g Trans Fat per serving. Holds well on a buffet or steam table. Suits the need for a vegetarian style entrée.

Nestlé Code: 11001238

Nestlé Case Code: 10013800303223

NUTRITIONAL VALUE

Ingredients

BLANCHED LASAGNA (WATER, GRAIN BLEND WITH WHOLE WHEAT FLOUR [DURUM WHOLE WHEAT FLOUR, SEMOLINA], DRIED EGG WHITES), SKIM MILK, WATER, LOW FAT

Allergens

MILK, EGGS, WHEAT

RICOTTA CHEESE (PASTEURIZED WHEY, PASTEURIZED MILK, PASTEURIZED CREAM, VINEGAR, CARRAGEENAN, XANTHAN GUM), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES), CARROTS, BREAD CRUMBS (WHEAT FLOUR, SUGAR, YEAST, SOYBEAN OIL, SALT), PARMESAN AND ASIAGO CHEESE BLEND WITH FLAVOR (PARMESAN CHEESE [CULTURED MILK, SALT, ENZYMES], ASIAGO CHEESE [CULTURED MILK, SALT, ENZYMES], ENZYME MODIFIED PARMESAN CHEESE [CULTURED MILK, WATER, SALT, ENZYMES], WHEY, SALT), SPINACH, 2% OR LESS OF ONIONS, MODIFIED CORNSTARCH, SOYBEAN OIL, BREAD CRUMBS (BLEACHED WHEAT FLOUR CONTAINS 2% OR LESS OF: SUGAR, YEAST, SALT), BROCCOLI, PARMESAN CHEESE PASTE (GRANULAR AND PARMESAN CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], WATER, SALT, LACTIC ACID, CITRIC ACID), ROMANO CHEESE WITH FLAVOR (ROMANO CHEESE [CULTURED COW'S MILK, SALT, ENZYMES], ENZYME MODIFIED ROMANO CHEESE [ROMANO CHEESE {CULTURED COW'S MILK, WATER, SALT, ENZYMES}, SALT]), BLEACHED ENRICHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SEA SALT, SUGAR, SEASONING (MALTODEXTRIN, FLAVORING, MODIFIED CORNSTARCH, LESS THAN 2% LIPOLYZED CREAM [BUTTER, NONFAT MILK SOLIDS], SODIUM CITRATE), POTASSIUM CHLORIDE, SPICES, WHEY, WHEY PROTEIN CONCENTRATE, XANTHAN GUM, GARLIC PUREE, DATEM, DEHYDRATED ONIONS, FLAVORS. CONTAINS: MILK, EGG, WHEAT INGREDIENTS.

Nutritional Fact

	Per 1/12 Package (227 g)	Daily Value (%)	Per 100 g
Calories	300 calories		131 calories
Calories from Fat	100 calories		43.2 calories

	Per 1/12 Package (227 g)	Daily Value (%)	Per 100 g
Total Fat	11 g	17	4.8 g
Saturated Fat	5 g	25	2.1 g
Trans Fat	0 g		0.1 g
Cholesterol	25 mg	8	11 mg
Sodium	920 mg	38	405 mg
Carbohydrate	37 g	12	16.3 g
Dietary Fiber	3 g	12	1.3 g
Sugars	6 g		2.6 g
Protein	13 g		5.8 g
Vitamin A		10	230 IU
Vitamin C		6	1.6 mg
Calcium		25	115 mg
Iron		2	0.2 mg
Potassium			125 mg
Polyunsaturated Fat			1.1 g
Monounsaturated Fat			1.0 g

% daily values are based on a 2000 calorie diet

PREPARATION & STORAGE

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 a thermometer.

CONVECTION OVEN 325°F (Preheated): Tent lid.
Place tray on a baking sheet. Remove lid during last 10-15 minutes. Cook Frozen (0°F) product for 1 hour

Storage

- Storage Temperature: Frozen < 34°F
- Shelf Life in Days: 420

and 20-25 minutes/Thawed (40°F or less) product for 50-55 minutes.

CONVENTIONAL OVEN 400°F (Preheated): Tent lid. Place tray on a baking sheet. Remove lid during last 10-15 minutes. Cook Frozen (0°F) product 1 hour and 50-55 minutes/Thawed (40°F or less) product for 55-60 minutes.

COMBI OVEN 350°F Full Fan (Preheated): Tent lid. Place tray on baking sheet. Cook Frozen (0°F) product 35-40 minutes/Thawed (40°F or less) product 30-35 minutes.

MICROWAVE OVEN 1100 watt: Cook loosely covered in a microwave-safe container. Cook 8 oz. Thawed (40°F or less) product 50% power for 4 to 4-1/2 minutes.

NOTE: Product must be cooked to an internal temperature of 165°F. Let stand 10-15 minutes before serving. For optimal crispness of breadcrumb topping, hold on steamtable uncovered. If thawing, product must be thawed under refrigeration (40°F) for no more than 48 hours prior to cooking. DO NOT REFREEZE.

PRODUCT SPECIFICATIONS

Packaging Information

Pack Size	4x96 oz
Pack Yield	96 oz (6 lb)
Case Yield	384 oz (24 lb)
Servings Per Case	48
Net Weight	24 lbs
Gross Weight	25.9 lbs
Case Height	4.7 in
Case Width	13.2 in
Case Length	20.8 in
Case Cube	0.747 ft ³

Cases Per Layer	7
Layers Per Pallet	13
Total Cases Per Pallet	91

SERVINGS SUGGESTIONS

Suggestions

Meal Requirements

Serving Size	1/12 package
Meat or Meat Alternate	1 oz.
Purchase Unit	4 x 96 oz
Servings Per Purchase Unit	48
Purchase Units Per 100 Servings	2.1 cases

Stouffer's



Stouffer's provides real food crafted from the very best ingredients. Capturing honest, authentic tastes and true, reliable performance. Food service operators and consumers cite Stouffer's as the best tasting, most trusted, and most loved frozen entrée and sides brand—the #1 market share in food service. With real food, you will see real results.