

**Effective date: 01/25/2016 Supersedes: 12/01/2015** 

Serving Size: 4.30 oz

Pack: 110/4.30oz

Code: 00801WG Product Name: Whole Grain Cheese Lasagna Rollup

Each serving (one - 4.30 oz. unit) of Whole Grain Cheese Lasagna Rollup provides 2.00 oz. equivalent meat alternate and 1 oz eq grains. CN # 093969 11-15

Product Info

1.Preheat convection oven to 375°F. Set fan to HIGH.



Method 1- Baking

2.Distribute 3 cups of room temperature canned sauce in the bottom of a stainless steel, full steam table pan that has been sprayed with non-stick cooking spray.

3.Place a single layer of frozen (-10°F to +10°F) rollups in the pan and cover with 5 cups room temperature canned sauce (approximately 18 rollups per layer).

4.Spread sauce over pasta to cover.

PREPARATION - for best results Keep frozen until ready to prepare

5. Cover the pan tightly with aluminum foil.

6.Bake for 45 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot. Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.

#### Method 2 - Steaming

1.Set steamer to HIGH.

2.Distribute 3 cups of room temperature canned sauce in the bottom of a stainless steel, full steam table pan that has been sprayed with non-stick cooking spray.

3.Place a single layer of frozen (-10°F to +10°F) rollups in the pan and cover with 5 cups room temperature canned sauce (approximately 18 rollups per layer).

- 4.Spread sauce over pasta to cover.
- 5. Cover the pan tightly with plastic film and then aluminum foil.

6.Steam for 45 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot. Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly.

If storing in a moist 145°F warmer, cover the pan with plastic film and hold up to 1 hour.

Shelf life: 12 months frozen (-10° - 10°F) Dim: 16.0"x13.3"x11.3" Ti-Hi: 10 x 6 Case cube: 1.05 ft3 Cases/pallet: Pallet height: 65-inches Gross case wt: 30.50 lbs; Net wt: 29.53 lbs

Pallets/truck: 26

UPC: 10852777002506 ALLERGENS: Contains Wheat & Milk

**GRAINS:** 51% of the grains used in this product are whole grains

**CONTAINS 110242 COMMODITY CHEESE** 

Filling Ingredients: Low Fat Ricotta Cheese (Skim Milk, Water, Modified Food Starch, Milkfat, Milk Protein Concentrate, Xanthan Gum, Carrageenan Gum, Acetic Acid), Low Moisture Part Skim Mozzarella Cheese (Cultured Part Skim Milk, Salt, Enzymes), Romano Cheese Made From Cow's Milk (Cultured Milk, Salt, Enzymes), Parmesan Cheese (Part Skim Milk, Cheese Cultures, Salt, Enzymes), Asiago Cheese (Cultured Milk, Salt, Enzymes), Water, Whole Wheat Cracker Meal (Whole Wheat Flour, Dextrose), Whey Protein Isolate, Sodium Caseinate, Food Starch-Modified, Sugar, Salt, Dehydrated Garlic. Pasta Ingredients: Whole Wheat Flour and Enriched Semolina Blend (Whole Wheat Flour, Durum Wheat, Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Ascorbic Acid (To Promote Color Retention).

# **Nutrition Facts**

Serving Size 1 Piece (121g)

Amount Per Serving

Calories 240	Calories	from Fat 50
		% Daily Value*
Total Fat 6g		9%
Saturated Fat 3.5g		18%
Trans Fat 0g		
Cholesterol 20mg		7%
Sodium 390mg		16%
Total Carbohydrate 29g		10%
Dietary Fiber 2g		8%

### Sugars 5g Protein 15g

Vitamin A 8%	<ul> <li>Vitamin C 10%</li> </ul>
Calcium 20%	- Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower

depending on your calorie needs:					
	Calories:	2,000	2,500		
Total Fat	Less than	65g	80g		
Saturated Fat	Less than	20g	25g		
Cholesterol	Less than	300mg	300mg		
Sodium	Less than	2,400mg	2,400mg		
Total Carbohydrate		300g	375g		
Dietary Fiber		25g	30g		
Calorios por ara	m·				

Fat 9 • Carbohydrate 4 • Protein 4



Andrew P. Signorelli Dir./Tech. Services Tasty Brands

# WHOLE GRAIN CHEESE LASAGNA ROLL-UP CORPORATE COOKING INSTRUCTIONS FOR: IQF

- steel, full steam table pan that has been sprayed with non-stick cooking spray.  $\sqrt{\text{Place single laver (18 pieces)}}$  of frozen (-10°F to +10°F) roll-ups in pan and cover with
- 5 cups of room temperature, canned sauce. √ Spread sauce over pasta to cover.
- √ Cover pan tightly with aluminum foil.
- $\sqrt{\text{Bake in preheated } 375^{\circ}\text{F}}$  convection oven (high fan setting) for 45 minutes.
- √ Cook until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot.

NOTE: SINCE ALL TYPES OF COOKING EQUIPMENT AND EQUIPMENT'S SETTINGS MAY VARY, COOKING TIMES MAY REQUIRE ADJUSTING. COOK THOROUGHLY. \*COOK ONLY FROM FROZEN \* DO NOT THAW C5592535 R5306P



08 52777 00250 6

## TASTY BRANDS™

#### WHOLE GRAIN CHEESE LASAGNA ROLL-UP (Cheese Filling in Pasta)

FILLING INGREDIENTS: Low Fat Ricotta Cheese (Skim Milk, Water, Modified Food Starch, Milkfat, Milk Protein Concentrate, Xanthan Gum, Carrageenan Gum, Acetic Acid), Low Moisture Part Skim Mozzarella Cheese (Cultured Part Skim Milk, Salt, Enzymes), Romano Cheese Made From Cow's Milk (Cultured Milk, Salt, Enzymes), Parmesan Cheese (Part Skim Milk, Cheese Cultures, Salt, Enzymes), Asiago Cheese (Cultured Milk, Salt, Enzymes), Water, Whole Wheat Crackermeal (Whole Wheat Flour, Dextrose), Whey Protein Isolate, Sodium Caseinate, Food Starch-Modified, Sugar, Salt, Dehydrated Garlic.

PASTA INGREDIENTS: Whole Wheat Flour and Enriched Semolina Blend (Whole Wheat Flour, Durum Wheat, Macin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Ascorbic Acid (To Promote Color Retention). **CONTAINS: WHEAT, MILK** 

KEEP FROZEN NET WT. 29.53 LBS. (13.39kg)

DIST. BY: TASTY BRANDS, SYOSSET, NY 11791

**CODE 00801WG** 



Each 4.30 oz. Cheese Lasagna Roll-up provides 2.00 oz. cn equivalent meat alternate and 1.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this CN logo and statement authorized by the Food and Nutrition

Service, USDA 11-15).

INSPECTED BY THE IN ACCORDANCE WITH **FNS REQUIREMENTS** 



08 52777 00250 6