OCCASIONS
HORS D'OEUVRES
les amuse-bouches

Specification Sheet

Fully Cooked Lasagna Fritters

Product Code: 2230
SCC/UPC: 106 85201 02230 2

Fully frozen

Quickly heat & serve

Proudly prepared in Canada!

Authentic Italian flavour



Breaded Lasagna fritters par fried, stuffed with pasta, meat sauce, and cheese.

Ingredients: Tomato Paste (tomatoes), Mafalda Pasta (Durum wheat semolina, Niacin, Ferrous sulphate, Thiamine mononitrate, Riboflavin, Folic acid), Mozzarella Cheese(Pasteurized milk, Modified milk ingredients, Salt, Calcium chloride, Bacterial culture, Microbial enzyme, Lactic Acid), Panko (Wheat Flour, Sugar, Yeast, Salt), Beef, Eggs, Ricotta Cheese (whey, milk, bacterial culture, salt, citric acid), All Purpose Flour (Wheat flour, benzoyl peroxide, amylase, ascorbic acid, niacin, iron, thiamine, riboflavin, folic acid), Parmesan Cheese (Milk, bacterial culture, salt, lipase, calcium chloride, microbial enzyme, powdered cellulose), Modified Corn Starch, Salt, Basil, Garlic Powder, Onion Powder, Spices, Nutmeg, Ground, Pepper Black, Oregano

Contains: Egg, Milk, Wheat

Shelf Life: 730 days from frozen

Pack Size: 6 kg – Approx. 150 pieces
Net Weight: 6 kg
Box Dimensions: 15 x 10 x 8 inches
Cases/Pallet: 60
Ti/Hi: 12 x 5

Storage Conditions: Frozen. -18º/0ºF.

Cooking Instructions:
Conventional Oven:
- Preheat oven to 375°F (190°C)
- Remove frozen portions from packaging and place in a single layer on a baking sheet.
- Bake on the middle rack of oven for 10-12 minutes or until product reaches an internal temperature of 165°F (74°C)

Nutrition Facts
Valeur nutritive

Per (40 g)
Pour (40 g)

Calories 70	**% Daily Value*** / **% valeur quotidienne***
Fat / Lipides 2 g	2 %
Saturated / saturés 1 g + Trans / trans 0.1 g	6 %
Carbohydrate / Glucides 8 g	
Fibre / Fibres 0 g	8 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 15 mg	
Sodium 115 mg	5 %
Vitamin D / Vitamine D 0	0 %
Potassium 10 mg	0 %
Calcium / Calcium 50 mg	4 %
Iron / Fer 0.3 mg	2 %

***5% or less is a little, 15% or more is a lot**
***5% ou moins c'est peu, 15% ou plus c'est beaucoup**