



Product

71201

7 Star Beef Lasagne 2.1Kg

General Description

Layers of rich bolognaise sauce between sheets of fresh pasta topped with a mornay sauce.

Preparation/Cooking Instructions

Reheating Instructions (From Frozen):

1. Preheat Oven to 200°C.
2. Remove lid and place directly into the oven.
3. Bake for 75 minutes.

NOTE: Cooking temperatures and times are provided as a guide only and may vary with make and model of oven.

Ingredients

Bolognaise Sauce (55%) [Water, Beef (11%), Tomato Paste, Onion, Thickener (1422), Carrot, Thickener (1450), Sugar, Salt, Garlic, Herbs, Yeast Extract, Spices, Citric Acid], Pasta (23%) [**Wheat** Semolina, Water], Mornay Sauce (21%) [Water, Cheeses (**Milk**), **Milk** Solids, Vegetable Spread (**Soy**), **Wheat** Flour, Thickener (1422), Salt, Spices], Topping [Cheese (**Milk**), Spice)].

Allergen Advisory Statement

This product contains Gluten (Wheat), Milk & Soy.

May contain Peanuts and Tree Nuts due to shared equipment.

Country of Origin

Made in Australia from at least 80% Australian ingredients

Nutrition Information

All values specified are averages

DESCRIPTION	AVERAGE PER SERVING 260g	AVERAGE PER 100g
Energy	1500kJ	575kJ
Protein	13.3g	5.1g
Fat - total	16.4g	6.3g
Fat - saturated	8.1g	3.1g
Carbohydrates	38.2g	14.7g
- sugars	6.2g	2.4g
Sodium	803mg	309mg

Product Size

2.1Kg Net

6 units per carton

Packaging

Primary Packaging: Foil Tray with cardboard lid.

Secondary Packaging: (Outer Carton): Recyclable Board.

Shelf Life and Storage

KEEP FROZEN. STORE AT OR BELOW -18°C.

The product is to have a shelf life of 730 days from date of manufacture when stored under the prescribed conditions.



Date Code Format

Primary Packaging

BEST BEFORE: DD MMM YY Time Batch No

Secondary Packaging

BEST BEFORE: DD MMM YY

Regulatory Status

Complies with FSANZ - Food Standards Australia and New Zealand Food Regulations

Manufacturers Name & Address

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