

# ITEM FACT SHEET

# LASAGNA SOUP

We start with a rich tomato broth, diced, sweet white onions, chunks of ripe tomatoes. We add lean ground beef, our special blend of herbs, chopped leaf basil and finish the soup with

## Nutrition Facts

32	Servings per container	
<b>Serving Size</b>	<b>8 oz.</b>	
<b>Amount Per Serving</b>		
<b>Calories</b>	<b>180</b>	
<small>% Daily Value*</small>		
<b>Total Fat</b>	6 g	<b>8%</b>
Saturated Fat	2.5 g	<b>11%</b>
Trans Fat	0 g	
<b>Cholesterol</b>	35 mg	<b>12%</b>
<b>Sodium</b>	900 mg	<b>39%</b>
<b>Total Carbohydrate</b>	18 g	<b>7%</b>
Dietary Fiber	1 g	<b>5%</b>
Total Sugars	4 g	
Includes	1 g Added Sugars	<b>2%</b>
<b>Protein</b>	13 g	
Vitamin D	0 mg	0%
Calcium	36 mg	2%
Iron	2 mg	10%
Potassium	339 mg	8%

\*The % Daily Values (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.



## PRODUCT SPECIFICATIONS;

CODE	GTIN	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
150042	00015094500428	452489	2/8 LB. BAGS	16.7 LBS	16LBS

## SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
14 ½ IN	8 1/4 IN	5 IN	0.3461	13/9	540 Days	-10 FAH / 0 FAH

## INGREDIENT INFO

WATER, GROUND BEEF, COOKED MAFALDA PASTA (WATER, ENRICHED DURUM SEMOLINA{DURUM SEMOLINA WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID}, EGG WHITES), TOMATO PASTE (TOMATOES), TOMATOES (TOMATOES, TOMATO JUICE, SALT, CITRIC ACID, CALCIUM CHLORIDE), ONIONS, FOOD STARCH - MODIFIED, ITALIAN STYLE SEASONING [SUGAR, SALT, PARMESAN CHEESE POWDER (PARMESAN CHEESE{PASTEURIZED MILK, SALT, CHEESE CULTURE, ENZYMES}, DISODIUM PHOSPHATE, LACTIC ACID), SPICES (INCLUDING FENNEL), GARLIC, DEXTROSE, DEHYDRATED BUTTERMILK, MONOSODIUM GLUTAMATE, SOYBEAN OIL, SPICE EXTRACTIVES, CITRIC ACID], SUGAR, SALT, SAUSAGE SEASONING[SALT, DEXTROSE, SPICES, SPICE EXTRACTIVES), SPICES, PARSLEY.

CONTAINS: EGG, MILK, WHEAT

HANDLING SUGGESTIONS	PREP & COOKING SUGGESTIONS	BENEFITS
All products should be kept frozen. Products may be thawed in the refrigerator to speed preparation time. Never thaw products at room temperature. Reheating cooked product or adding reheated product to fresh product is not recommended.	Place unopened bag of product in a large pot of boiling water. Lower heat and simmer until product reaches internal temperature of 165°F, approximately 40 - 50 minutes from frozen or 20 - 25 minutes from thawed state. Internal temperature can be checked by removing bag from water and folding it, unopened, around a stemmed thermometer. Transfer to a serving container and hold at 150°F –160°F until served.	Ready to use, simply heat and serve. Consistent every time.