

DOCUMENT CODE: 710002 v1.0 CDP Egg Lasagne Sheets - Specification

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Pronto Lasagne Sheets (2x4kg) DOCUMENT TITLE:

		D I	.l. D''	1	
		Produ	ct Dimensions	Image	
Product Description	Unit	stored Precod			
Pack Description	Pack	Flexible, food grade blue packaging with label adhered to surface.  Weight: 4 kg (15 sheets)  L: 460mm  W: 325mm			
Carton Description	Carton	outer	t: 2 x 4 kg per box Omm Gmm	ACON CHARGE AT ON MEL CHY - NOTE PAGE COOKED PASTA	
Ingredients Durum Wheat Semolina, Water, Wheat Flour (Thiamine, Folic Acid), Whole Egg.					
Allergen Statement	Contains:		Wheat (Gluten), Egg		
May		ain:	Milk, Soy		
Claims	Non-GMO, Non-irradiated product, Non-chemically treated.				
Country of Origin	Made in Australia from 100% Australian ingredients.				
Barcodes	EAN/GTIN-13: TUN/GTIN-14:		9336088003628		
			19336088003625		



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Nutrition Information*				
Nutrient	Quantity (100g)			
Energy (kJ)	1020kJ (243Cal)			
Protein (g)	9.4g			
Fat – Total (g)	1.1g			
Saturated (g)	less than 1g			
Carbohydrates - Total (g)	46.8g			
Sugars (g)	less than 1g			
Sodium (mg)	less than 5mg			

Microbiological Information				
Parameter	Limit			
Staphylococcus aureus	<100 cfu/g			
Escherichia coli	<10 cfu/g			
Bacillus cereus	<1000 cfu/g			
Salmonella	ND /25g			
Listeria monocytogenes	ND /25g			
Clostridium perfringens (meat only)	<1000 cfu/g			

<sup>\*</sup>NIPs based on calculations to be within 0% to 20% of claimed amount.

Organoleptic	Appearance	Off-white unfilled, formed pasta colour.		
Criteria	Aroma	Slight typical egg pasta aroma, equivalent to a non-yeast dough. No offensive aromas.		
	Flavour	Typical clean egg pasta flavour. No hints of sour or bitter notes.		
	Texture	Firm, flexible al-dente pasta (after cooking)		

### Suggested Cooking Instructions and Intended Use

Product must be cooked before consumption.

#### Suggested cooking:

Product is best handled thawed.

- 1. Cut to size and layer in an oven tray with your desired sauce.
- 2. Top with bechamel and cheese.
- 3. Cook in oven at 180°C 200°C for 50 to 80 minutes, until thoroughly cooked through.

## Storage and Shelf Life

Food service frozen products are to be stored frozen and unthawed at ≤ -15°C before use.

Shelf life 12 months from packed date.

Use within 3 days from opening if thawed, keep open pack in refrigerator or freezer.

### Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to strict monitoring and control.

During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling traceback.

This product complies with the requirements of the relevant sections of the FSANZ Food Standards Code.

# Company Details

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