



GREEK GASTRONOMY TRAVELS IN A TRAY



PASTITSIO

INGREDIENTS

Minced meat sauce: frozen minced beef meat, frozen diced onion, pasteurized whole EGG, tomato pulp (crushed tomatoes, tomato juice, acidity regulator: citric acid), extra virgin olive oil, feta CHEESE PDO (pasteurized sheep and goat MILK, salt, lactic culture, rennet), grated KEFALOTYRI – hard CHEESE (pasteurized cow MILK, salt, lactic culture, rennet), tomato paste, water, salt, sugar, garlic, parsley, nutmeg, black ground pepper, laurel leaves. **Béchamel crême:** full fat cow MILK, WHEAT flour, sunflower oil, liquid pasteurized whole EGG, salt, nutmeg, black ground pepper, **Pasta:** Water, thick macaroni (durum WHEAT semolina, water), sunflower oil, salt. **Coating:** grated KEFALOTYRI – hard CHEESE (pasteurized cow MILK, salt, lactic culture, rennet).

ALLERGENS STATEMENT

The product contains: MILK, GLUTEN, EGG.

Allergens are marked in bold.



HO.RE.CA TRAY
(3000g / 105.822 Oz)
ALSO AVAILABLE IN
RETAIL TRAY
(330g / 11.64 Oz)



Take the container out of the deep freeze.
Remove the paper sleeve and plastic film (HORECA).
Pierce the plastic film in 4 spot. (RETAIL)

HO.RE.CA TRAY



190°C/374°F
HEATING TIME 60'-70'



The product is not suitable for heating using a microwave oven

RETAIL TRAY



190°C/374°F
HEATING TIME 30'



1000watt
HEATING TIME 10'

NUTRITION INFO PER 100g

| ENERGY | FAT | of which SATURATES | CARBOHYDRATES | of which SUGARS | FIBRE | PROTEINS | SODIUM | SALT |
|--------|-------|--------------------|---------------|-----------------|-------|----------|---------|-------|
| 697kJ | 10.6g | 3.3g | 9.1g | 2.1g | 1.3g | 8.2g | 340,9mg | 0.87g |

| | | | | | | | | |
|----|-----|-----|----|----|---|-----|---|-----|
| 8* | 15* | 17* | 4* | 2* | - | 16* | - | 14* |
|----|-----|-----|----|----|---|-----|---|-----|

% adult RI per 100g RI = Reference intake of an average adult (8400 kJ / 2000 kcal)

SCAN ME



Times are indicative and may vary depending on the oven used, temperature of the food should be at least 75°C/167°F throughout.

At the end of the heating time, remove the plastic film (for RETAIL).

Allow the product to stand for at least 15 minutes (for HORECA) or 2-3 minutes (for RETAIL) before serving.

The product after reheating is kept warm at a temperature of over 60°C/140°F.

AFTER THE INITIAL REHEATING DO NOT REHEAT