



STOUFFER'S[®] LASAGNA
FULL LINE GUIDE

Restaurant Quality by Nestlé Professional

EST.  1922

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Stouffer's® Lasagna: Loved. Labor Saving. Legendary.

Explore Our Full Line

Eighty-two percent of foodservice guests “like or love” lasagna.* That’s a big fan club. And with the industry’s growing demand for more interesting and varied comfort foods, you can easily satisfy guest cravings with the heat-and-serve convenience of *Stouffer's* Lasagna. Our full line of varieties delights all tastes and dietary preferences.

*Datassential, Lasagna SNAP™ food profile, December 1, 2020



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What Makes *Stouffer's*[®] Lasagna So Special?

At Stouffer's we've always gone above and beyond to create real food—made in the same way you'd make it in your own kitchen—and our lasagnas are no different. We've just done the work for you, so all you have to do is heat.



The *Stouffer's*® Lasagna Difference

Real Ingredients: Our lasagnas start with durum semolina noodles freshly made in our kitchens. And since we know the best flavor comes from the best ingredients, we carefully source the finest, ripe California tomatoes, beef, vegetables, fresh dairy cream and real cheeses—including Parmesan and Asiago from fourth-generation Italian cheesemakers in Wisconsin dairy country.

Scratch-made Craftsmanship: Our lasagna noodles are hand-layered batch by batch with a chef-eye toward quality and presentation.

Ready-to-Bake: As a leader in frozen products, we make bake-and-serve prep simple for results you can be proud of.

Versatile: Serve our lasagnas (*or any of our products*) as-is or with your own signature touches. We'll even provide inspiration!

Nothing Artificial: Most of our lasagna varieties have no preservatives or artificial colors or flavors. They're just like you'd make lasagna.



Real cheese. Hand-layered, freshly made noodles.

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**A VARIETY FOR EVERY
LIFESTYLE.**

Whether your guests are carnivores, omnivores, vegetarians or flexitarians, we offer a comforting and delicious lasagna choice to wow them all.

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Stouffer's® Lasagna with Meat Sauce

The frozen lasagna that started it all—
with herbed Ragu and 100% beef.

[Product
Details](#)



Stouffer's® Classic Lasagna with Bolognese Sauce

Another classic lasagna, made with zesty sausage, instead of beef, and rich Bolognese sauce.

[Product
Details](#)



Stouffer's® Vegetable Lasagna

Ideal for flexitarians or those
“meatless Mondays.”

[Product
Details](#)

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STOUFFER'S® LASAGNA PRODUCT COMPARISONS

The full *Stouffer's* Lasagna line up suits a variety of nutritional dietary preferences, with premium offerings to suit today's sophisticated palates.

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See How Our Lasagna Varieties Compare

PRODUCT NAME	OUR PRODUCTS			DIETARY PREFERENCES		
	KEY NUTRITIONALS	REAL CHEESE	FRESHLY-MADE, HAND LAYERED NOODLES	FLEXITARIAN	MEATLESS	Globe Code/Case Code
<i>Stouffer's</i> ® Lasagna with Meat & Sauce (4x96 oz tray)	Calories - 260 Fiber - 2g Protein - 17g Sodium - 760mg	Ricotta Cheese Mozzarella Cheese	✓	✓		11000346/10013800303216
<i>Stouffer's</i> ® Vegetable Lasagna (4x96 oz tray)	Calories - 310 Fiber - 3g Protein - 14g Sodium - 940mg	Part-skim Mozzarella Cheese Parmesan Cheese	✓	✓	✓	11001238/10013800303223
<i>Stouffer's</i> ® Classic Lasagna with Bolognese Sauce (4x94 oz tray)	Calories - 290 Fiber - 3g Protein - 13g Sodium - 760mg	Low-fat Ricotta Cheese Part-skim Mozzarella Cheese	✓	✓		11003983/10013800303100

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Competitor 1 uses more noodles (5 layers vs. 3), less filling and IQF meat, resulting in a less appealing product.

***Stouffer's* Lasagna features meat we mix, season and marinate overnight ourselves before adding to our sauce.**

How *Stouffer's*[®] Beats the Competition:



Consistent Taste and Appearance

Touch-ups are done by hand in the *Stouffer's* production line to maintain proper coverage/appearance.

Extraordinary Holding

Freshly made, hand-layered noodles, real cheese and hearty sauce hold well on both buffet and steam tables, as well as to-go applications.

Reliable Value

Get 12 full-plated pieces, including easy-to-remove corner pieces, with even layering.

Exceptional Plating

Outstanding quality ingredients and careful hand-layering help each slice of *Stouffer's* Lasagna maintain its shape.

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Bake Grab-and-Go or Delivery

All of our lasagnas are ideal for the current grab-and-go and delivery-focused environment. The whole pans are great for family-size orders, too! See prep directions on the next slide.



Classic, Vegetable or Awesome Lasagna:

- Thaw the pan overnight in a 40°F cooler.
- Cut the lasagna in half lengthwise and then cut each half into thirds so there are 6 equal-sized portions.
- Ladle 2 oz. marinara sauce into the bottom of a medium-sized to-go container.
- Place one portion of the lasagna atop the sauce and sprinkle with 1 oz. shredded mozzarella cheese.
- Place the lid on top of the container and store in 40°F cooler until you build your to-go order. (*Product must be cooked or discarded within 48 hours of removal from freezer.*)
- Follow standard deli labeling process.
- Place cooking instructions label on container to ensure product is cooked to internal temperature of 165°F prior to consumption.



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Lasagna Not on Your Menu Yet?

There are a lot of reasons why it should be. It's not only a yummy comfort food, but also, universally loved. It's versatile, lending itself to menu innovation, and it's broadly embraced by a wide variety of segments.

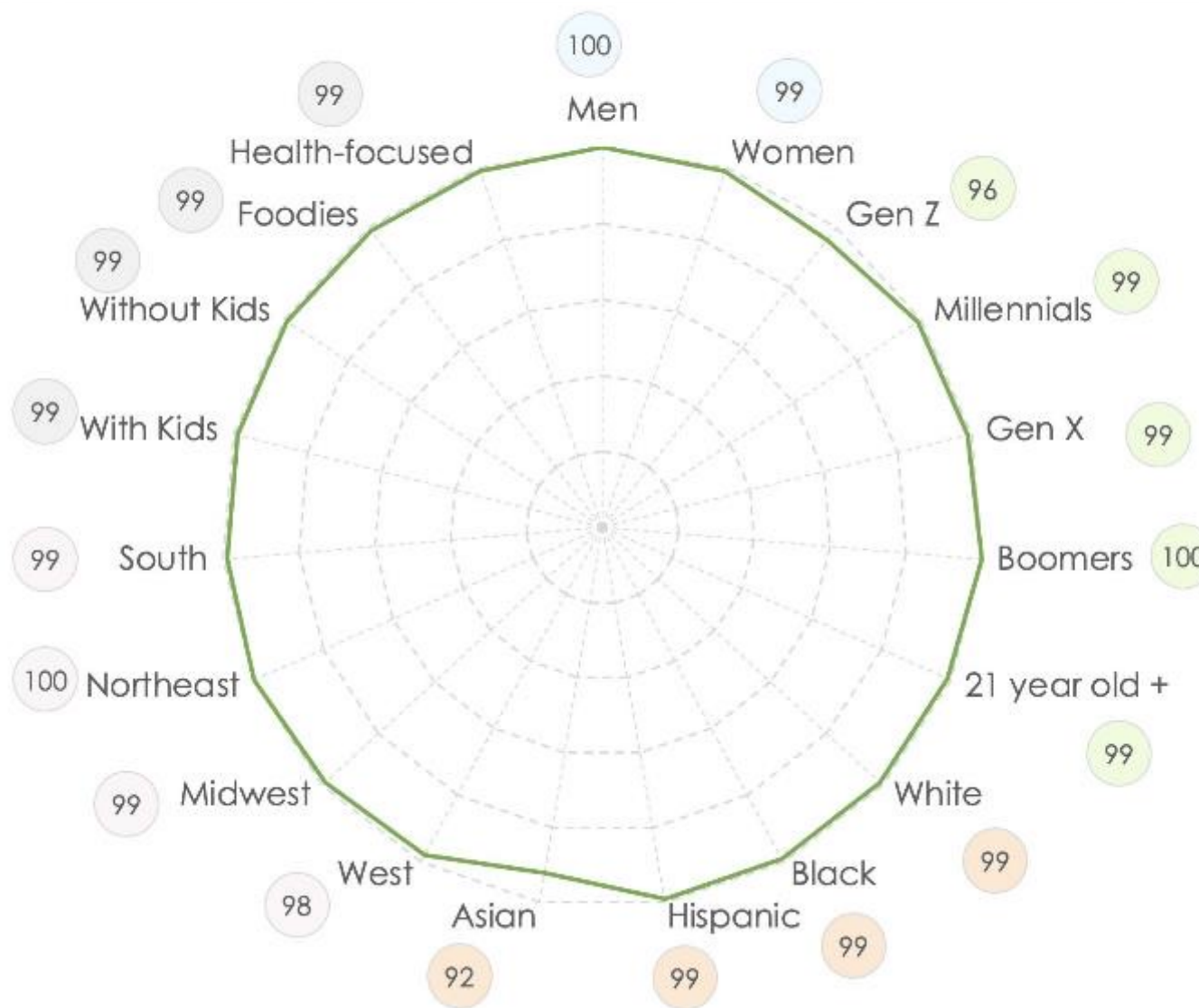


Who Really Loves It?

Normative indices shown
50 = avg among group

Some Quick Lasagna Insights:

1. All genders, generations, races and regions love lasagna.¹
2. As consumers become more experimental in trying classics with a twist, chain innovations in the category range from lasagna soup and lasagna pizza to Chicken Parm Lasagna.¹
3. Quick service and midscale restaurants and noncommercial establishments are the top servers of lasagna,² and it may come as no surprise that Italian and pizza operators dominate in terms of menu penetration.²



¹ Datassential Lasagna SNAP™ food profile, December 1, 2020

² Technomic, Lasagna Menu Trends, December 1, 2020

THE *STOUFFER'S*[®] PROMISE



At *Stouffer's*, real food means real, authentic, farm-select ingredients that are carefully crafted by chefs in our kitchens. We believe the best way to preserve freshness and nutrition is simply through freezing, not preservatives. The result is easy-to-serve options with consistent, scratch-made taste you can be proud to call your own.

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FREQUENTLY ASKED QUESTIONS

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Frequently Asked Questions

What is the typical Yield for a case of *Stouffer's*®

Approximately 48 servings per case. See individual packages for any product variations.

Which variety is best for Vegetarians?

Stouffer's Vegetable Lasagna is meatless and perfect for your vegetarian guests. Because our lasagna products contain cheese, they are not recommended for those with vegan diets.

Are any of your lasagna varieties gluten free?

Not at present. All contain noodles made with flour or wheat products.

How do I prepare *Stouffer's* Lasagnas?

See package instructions for specific products. In general, simply remove product pan from freezer and then bake and serve.

What is the shelf life of *Stouffer's* Lasagnas?

Between 360 and 420 days when stored at 32°F or below.

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Thank you for reading
Stouffer's[®]
Lasagna
Guide

To offer scratch-made taste with ease, please
contact your Nestle Sales Representative

1.800.288.8682

NestleProfessional.us/Stouffers

