



# Macaroni & Cheese



Elbow macaroni in a blend of extra sharp cheddar and Monterey Jack cheeses with white pepper, cayenne and a touch of nutmeg.



## INGREDIENTS:

Water, Elbow Macaroni (semolina [wheat], egg whites), Cheddar Cheese (milk, cheese cultures, salt, enzymes), Light Cream (milk, cream), Butter (cream, salt), Rice Flour, Monterey Jack Cheese (milk, cheese culture, salt, enzymes), Sea Salt, Annatto Seed Powder, Bay Leaves, Nutmeg, White Pepper, Cayenne Pepper.

Contains Egg, Milk, and Wheat.

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>1 Cup (250g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>520</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 29g	<b>37%</b>
Saturated Fat 19g	<b>95%</b>
Trans Fat 0g	
<b>Cholesterol</b> 95mg	<b>32%</b>
<b>Sodium</b> 970mg	<b>42%</b>
<b>Total Carbohydrate</b> 43g	<b>16%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 3g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 21g	
Vitamin D 0mcg	<b>0%</b>
Calcium 422mg	<b>30%</b>
Iron 1mg	<b>6%</b>
Potassium 38mg	<b>0%</b>

\*The % Daily Value 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.

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
700214	500039	00667978047873	4-4# Bags/Case	15 months from manufacture

## FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

**PALLET CONFIGURATIONS:** 18 x 6 (108) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"



Technical data as of 4/21/2022. Subject to change.