

MADE TO SERVE





Nutrition Facts Serving Size 1 CUP Amount Per Serving Calories 300 Calories from Fat 0 % Daily Value 14% Total Fat 11g 30% Saturated Fat 6g Trans Fat 0g Polyunsaturated Fat 0g Monounsaturated Fat 0g Cholesterol 35mg 12% 30% Sodium 690mg 8% Potassium 340mg 12% Total Carbohydrate 32g 7% Dietary Fiber 2g Sugars 9g Protein 17a Vitamin A 0% Vitamin C 0% Vitamin E 0% Calcium 30% Iron 8% Thiamine 0% Riboflavin 0% Niacin 0% Folate 0% Magnesium 0% Vitamin B12 0% Vitamin B6 0% Vitamin D 0% Vitamin K 0% 7inc 0% * Percent Daily Values are based on a 2,000 calorie diet. Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition

INGREDIENTS

INGREDIENTS: SKIM MILK, WHITE CHEDDAR CHEESE (MILK, CULTURES, SALT, ENZYMES), MACARONI (WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACIDI, EGG WHITES). WATER, CONTAINS LESS THAN 2% OF: MODIFIED FOOD STARCH, DISODIUM PHOSPHATE NATURAL FLAVORING (MILK) YEAST EXTRACT, ANNATTO EXTRACT FOR COLOR, DEHYDRATED ONIONS, SALT, SODIUM PHOSPHATE.

Facts table found on the labels of products.

Information is true and accurate as of: 02/09/2018

CAMPBELL'S MAC AND CHEESE - CN LABEL

Case Code 26789 Pack & Size 6 / 5 LB



Our new Mac and Cheese tastes delicious and creamy. It's the perfect choice for operators looking to elevate the mac and cheese eating experience. Serve as purchased, or try one of our savory recipes, as part of a complete reimbursable meal. Perfect for kids restaurant menus, healthcare, and other venues where a great tasting, nutritionally advantaged product is required.

FEATURES AND BENEFITS

K-12 Operators need great tasting, reimbursable meals to serve their students. Campbell's Mac and Cheese Whole Grain meat/meat alternate and 1 oz equivalent grain (whole grain-rich) for K-12 schools. Delicious taste and smooth and creamy texture makes this the perfect solution for sodium standards. Serve as purchased, or try one of our recipes for a mac and cheese bar, or baked casseroles with mix-ins to deliver a truly enjoyable experience.KEY ATTRIBUTESWhole Grain Rich, Excellent source of protein, No partially hydrogenated oils, No high fructose corn syrup, No colors from artificial sources, Reduced Fat, Excellent source of calcium, No added preservatives, No artificial flavors, and No added MSG **Small amount of glutamate occurs naturally in yeast extract

SERVING IDEAS

Serve as a mac and cheese bar! Top with grain goldfish to contribute towards a reimbursable meal. Bake with veggies or your favorite protein as a casserole! Check campbellsfoodservice.com for complete recipes!

PREPARATION

PREPARATION DIRECTIONS- THAWED: THAW IN REFRIGERATOR 48 HOURS BEFORE COOKING (Starting temperature- 38°F.)CONVECTION OVEN: 1. Preheat convection oven to 350°F. 2. Into each full steam Reduced Fat is CN labeled and delivers 2 oz table pan (12x20x2 1/2") coated with cooking spray, spread 15 lb. (contents of 3 pouches) thawed mac and cheese. Cover with foil. 3. Bake for 60 minutes (stir after 30 minutes) or until internal temperature in center reaches 165°F. for 15 seconds. 4. Cover. Keep hot for service.CONVENTIONAL OVEN: 1. Preheat conventional oven operators, while meeting USDA Tier 2 menu to 400°F. 2. Into each full steam table pan (12x20x2 1/2") coated with cooking spray, spread 15 lb. (contents of 3 pouches) thawed mac and cheese. Cover with foil. 3. Bake for 75 minutes (stir every 30 minutes) or until internal temperature in center reaches 165°F. for 15 seconds. 4. Cover. Keep hot for service.STEAMER: 1. Steam 1 sealed pouch thawed mac and cheese on perforated tray for 30 minutes or until internal temperature reaches 165°F. for 15 seconds. Carefully remove cooked mac and cheese from pouch to serving pan. 2. Cover. Keep hot for service. STEAMKETTLE/STOVETOP: 1. Carefully place 1 sealed pouch thawed mac and cheese into steam kettle or large stockpot of simmering water. 2. Cook for 45 minutes (stir occasionally to turn pouch for even heating) or until internal temperature reaches 165°F. for 15 seconds. Carefully remove cooked mac and cheese from pouch to serving pan. 3. Cover. Keep hot for service.FROZEN: KEEP FROZEN BEFORE COOKINGSTEAMER: 1. Steam 1 sealed pouch frozen mac and cheese on perforated tray for 40 minutes or until internal temperature reaches 165°F. for 15 seconds. Carefully remove cooked your favorite veggies or add a side of whole mac and cheese from pouch to serving pan. 2. Cover. Keep hot for service.STEAM KETTLE/STOVETOP: 1. Carefully place 1 sealed pouch frozen mac and cheese into steam kettle or large stockpot of simmering water. 2. Cook for 55 minutes (stir occasionally to turn pouch for even heating) or until internal temperature reaches 165°F. for 15 seconds. Carefully remove cooked mac and cheese from pouch to serving pan. 3. Cover. Keep hot for service.

HANDLING

KEEP FROZEN AT 0° (-18°C) OR BELOW

STORAGE

Shelf Life: 638 DAYS

Storage Temperature: 0F

MORE

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PACKAGING DETAILS					
Pack & Size:	6 / 5 LB	Case Weight:	31.153 LB	UPC:	51000267894
Cube:	0.783 FT	Case Size:	20IN x 12.438IN x 5.438IN (L x W x H)	SCC-14:	10051000267891

ALLERGENS

EGG, MILK, WHEAT

SPECIAL DIETARY NEEDS

Good source of Calcium; Good source of Protein; Sodium 481 - 800 mgs.; Whole Grain