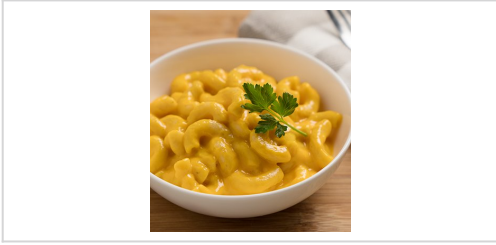




FOODSERVICE

MADE TO SERVE



CAMPBELL'S MAC AND CHEESE - CN LABEL

Case Code
26789

Pack & Size
6 / 5 LB

WG

Nutrition Facts

Serving Size	1 CUP
Amount Per Serving	
Calories 300	Calories from Fat
% Daily Value	
Total Fat 11g	14%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 690mg	30%
Potassium 340mg	8%
Total Carbohydrate 32g	12%
Dietary Fiber 2g	7%
Sugars 9g	
Protein 17g	
Calcium 30%	Iron 8%

* 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 Facts table found on the labels of products. Information is true and accurate as of: 01/16/2019

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 ACID], 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.



®

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 Reduced Fat is CN labeled and delivers 2 oz 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 operators, while meeting USDA Tier 2 menu 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 ATTRIBUTES**Whole 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 your favorite veggies or add a side of whole grain goldfish to contribute towards a reimbursable meal. Bake with veggies or your favorite protein as a casserole! Check campbellsfoodservice.com for complete recipes!

MORE

K-12 Operators need great tasting, reimbursable meals to serve their students. Campbell's Mac and Cheese Whole Grain Reduced Fat is CN labeled and delivers 2 oz 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 operators, while meeting USDA Tier 2 menu 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 ATTRIBUTES**Whole 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

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

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 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 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 COOKING****STEAMER:** 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 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 BELOWOnce thawed, refrigerate up to 15 Days.

STORAGE

Shelf Life: 638 DAYS

Storage Temperature: 0F

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