

Mac and Cheese (WGR, Stick Pasta)

JTM Item Number: 5781

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	6.00	3.53
Serving Size (g)	170.1	100.0
Servings Per Case	30	51
Calories (kcal)	286	168
Protein (g)	16	9
Carbohydrates (g)	29	17
Dietary Fiber (g)	2	1
Total Sugar (g)	8	5
Added Sugar (g)	0	0
Fat (g)	11	7
Saturated Fat (g)	6.5	3.8
Trans Fatty Acid (g)	0.0	0.0
Cholesterol (mg)	36	21
Vitamin D (mcg)	0	0
Calcium (mg)	383	225
Iron (mg)	1	1
Potassium (mg)	763	448
Sodium (mg)	781	459

Product Specifications

UPC (GTIN)	00049485057819
Case Pack	30/6oz 11.25#
Net Weight	11.250
Gross Weight	13.550
Case Length	21.310
Case Width	11.060
Case Height	6.630
Case Cube	1.125
TixHi	6x7
Shelf Life	548

Product Title

MACARONI & CHEESE

Meets Child Nutrition Program Requirements for Grains in School Meals

Ingredients

WATER, PASTEURIZED PROCESS CHEESE (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, cream, sodium phosphates and potassium phosphates, seasoning [potassium chloride, flavor (contains maltodextrin)], salt, paprika extract, annatto extract), MACARONI (whole durum wheat flour, semolina, egg white, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), NONFAT DRY MILK, CONTAINS LESS THAN 2% OF CHEESE FLAVOR (whey, cheddar cheese [milk, cheese cultures, salt, enzymes], buttermilk solids, butter), MODIFIED FOOD STARCH, BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder], guar gum, annatto and turmeric [for color]), SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES.

CN Statement: CN ID Number:099243

Each 6.00 oz container of Macaroni and Cheese provides 2.00 oz equivalent meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-20).

Allergens

Milk, Egg, Wheat

Preparation

KEEP FROZEN Preferred method--Steamer: Place a case of frozen bowls in the steamer on a perforated tray or pan. Heat at 212 degrees F for 25-30 minutes, or until the product reaches the desired serving temperature based on local requirements. Serve or move to a heated holding cabinet until ready for hot service. If a steamer isn't available, then use the dry heat method: Convection Oven: Preheat the convection oven to 350 degrees F, with the fan set on low. Place a case of frozen bowls in the oven on a sheet pan with parchment paper, if available. Heat for 25 to 30 minutes, or until the product reaches the desired serving temperature based on local requirements. Serve or move to a heated holding cabinet until ready for hot service.

January 2, 2023