

Advanced Cuisine® Macaroni & Cheese



CASE CODE
14928

PACK & SIZE
4 x 1.81 kg



Source of Calcium



Source of Iron



Source of Potassium



Vegetarian



A cheesy and extra creamy traditional pasta dish.

- Great tasting ready-to-cook entrées that meet the exact nutritional standards required by healthcare operators.
- Suitable for conventional heating systems or retherm technology.

NUTRITION FACTS

Per 100 g

Calories 149.48

Total Fat 4.83 g

Saturated Fat 2.72 g

+ Trans Fat 0.12 g

Total Carbohydrate 17.68 g

Dietary Fibre 0.53 g

Sugars 4.16 g

Protein 8.5 g

Cholesterol 15 mg

Sodium 285 mg

Potassium 127.01 mg

Calcium 195.47 mg

Iron 0.77 mg

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.

SPECIFICATIONS

Case Code	14928
Pack & Size	4 x 1.81 kg
Case Weight	8.39 kg
Case Size	53.98 cm x 33.18 cm x 9.68 cm
Cube	0.0170 m
UPC	063211149289

Ingredients

Macaroni (wheat flour, egg white), Water, Cheddar cheese (milk, bacterial culture, salt, enzymes), Skim milk powder, Parmesan cheese (partly skimmed milk, bacterial culture, salt, enzymes), Wheat flour, Modified corn starch, Sugar, Salt, Sodium phosphate, Xanthan gum, Beta carotene, Paprika extract, Flavour.

Preparation

Temper product in refrigerator at 40°F (4°C) or less for between 24-48 hours. Product may be reheated in bulk format or cold-plated on individual plate or casserole dish.

Cook product using one of the following methods:

- **Retherm cart or Combi-therm oven:** Please consult your manufacturer for specific recommendations for bulk or cold-plated rethermalization instructions, as timing varies depending on equipment. Ensure that product reaches an internal temperature of 180°F (82°C).
- **Bulk reheating in Conventional or Convection oven:** Place foil tray on baking sheet. Loosen foil lid and replace lightly on top of tray. Stir partway through cooking process.
 1. **Conventional oven:** Preheat oven to 375°F (190°C). Cook until product reaches internal temperature of 180°F (82°C).
 2. **Convection oven:** Preheat oven to 400°F (150°C). Cook until product reaches internal temperature of 180°F (82°C).

Cooked bulk product should be held maximum of 1 hour.

Stir regularly during hot holding period.

All leftover products not plated for retherm should be used within 24

hours. All product rethermed and not consumed should be discarded.

Serving Ideas

Simply serve a colourful vegetable with our casseroles and include starch with our plain meats. Ready for plating or retherm.

Storage & Handling

Shelf Life : 21 months

Do not re-freeze. Do not use if film is torn or missing. Do not hold refrigerated product longer than 2 days.