

White Cheddar Macaroni & Cheese

Campbell's
Foodservice



CASE CODE
28156

PACK & SIZE
4 x 1.81 kg



Source of
Calcium



Source of
Fibre



Source of
Iron



Our decadent White Cheddar Macaroni and Cheese is crafted with premium ingredients like creamy white cheddar cheese and cavatappi pasta - perfect for any dining occasion and delivering on a high quality, “craveable” item.

- Versatile item – can be served in its original state or elevated by stirring in additional ingredients
- Fully prepared for consistent taste and appearance every time
- Saves time and labour – product can be directly cooked in the pouch
- 4 lb pouches are in ready-to-cook format - allows for strong performance of the cavatappi noodles

NUTRITION FACTS

Per 100 g

Calories 163.7

Total Fat 9.7 g

Saturated Fat 6.7 g

+ Trans Fat 0.4 g

Total Carbohydrate 12.7 g

Dietary Fibre 0.9 g

Sugars 0.3 g

Protein 6.4 g

Cholesterol 35.1 mg

Sodium 445 mg

Potassium 47.6 mg

Calcium 129.9 mg

Iron 0.4 mg

Phosphorus 189 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	28156
Pack & Size	4 x 1.81 kg
Case Weight	7.590 kg
Case Size	28.42 cm l × 24.61 cm w × 18.73 cm h
Cube	0.0130 m
UPC	063211281569
SCC-14	10063211281566

Ingredients

Water, Processed cheese food (milk, water, cream, sodium phosphate, bacterial culture, salt, enzymes), Macaroni (coarse wheat flour, egg white), Cream, Cheddar and parmesan cheese (milk, bacterial culture, salt, microbial enzyme), Modified corn starch, Butter, Pork gelatin, Salt, Dijon mustard (vinegar, water, mustard seed, salt, white wine, citric acid, tartaric acid, spice), Disodium phosphate, Lactic acid.

Preparation

Boil-in-Pouch Method

Frozen or Thawed Product

1. Immerse pouch in boiling water.
2. Cook product until 82°C (180°F).
3. Using a serving utensil or insulated gloves, carefully grasp and remove from water.
4. Open pouch: Make a cut with a knife near the top of the pouch. Carefully pour product into steam table insert or holding kettle.

Thaw, Pour & Heat Method

Thawed* Product to -3-0°C (26-32°F) (24-48 hr)

1. Open pouch: Make a cut with a knife near the top of the pouch. Pour product into heating container.
2. Cook product until 82°C (180°F), stirring occasionally.
3. Transfer to steam table or holding kettle.

*For quicker preparation, place in cooler 2-4°C (35-40°F) for maximum of 5 days.

Storage & Handling

Shelf Life : 21 months

Storage Temperature : -18°C

Keep frozen at 0°F (-18°C) or below. Thaw pouches (35-40°F / 2-4°C) for up to 15 days. Keep frozen until ready to use. Ready to Cook. Do not re-freeze. Do not use if pouch punctured or torn.