



MAC 'N CHEESE

Case Code  
11441

Back & Size  
3 x 1.81 kg

A Canadian favourite! Tender macaroni in a rich and creamy Cheddar cheese sauce.

Nutrition Facts

Serving Size	287 g
Amount Per Serving	
Calories 350	Calories from Fat
% Daily Value	
<b>Total Fat</b> 16g	<b>25%</b>
<b>Saturated Fat</b> 6g	<b>30%</b>
<b>Trans Fat</b> 0.4g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 1390mg	<b>58%</b>
<b>Total Carbohydrate</b> 37g	<b>12%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 5g	<b>10%</b>
<b>Protein</b> 14g	<b>28%</b>
Vitamin A 10%	Vitamin C 0%
Calcium 25%	Iron 6%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 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 Facts table found on the labels of products.

INGREDIENTS

WATER, MACARONI (WHEAT FLOUR, EGG WHITES), CHEDDAR AND PROCESSED CHEDDAR CHEESE, WHEAT FLOUR, CANOLA OIL, SKIM MILK POWDER, SALT, MODIFIED CORN STARCH, SUGAR, DISODIUM PHOSPHATE, PAPRIKA EXTRACT, SPICE EXTRACTS.

FEATURES AND BENEFITS

Consistent, finest quality, oven ready. Just heat & serve. Save time and labour with Campbell's Entrees.

SERVING IDEAS

Serve alone as a main course. For added flavour add diced tomatoes or ham.

PREPARATION

Cooking Directions. Remove plastic film. 1) Place 1 tray (2 blocks) of product in pot. Cover. Do not add water. 2) Heat (min. 80C/ 180F), stirring occasionally. 3) Reduce heat (70C/160F) and cover. Stir periodically.

HANDLING

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

STORAGE

Shelf Life: 21 months

Storage Temperature: C

MORE

Consistent, finest quality, oven ready. Just heat & serve. Save time and labour with Campbell's Entrees.

PACKAGING DETAILS

<b>Pack &amp; Size:</b> 3 x 1.81 kg	<b>Case Weight:</b> 5.90 KG	<b>UPC:</b> 63211114416
<b>Cube:</b> 0.0111 M	<b>Case Size:</b> 45.09CM x 27.64CM x 7.80CM (L x W x H)	<b>SCC-14:</b> 10063211114413