



# Stouffer's Macaroni and Cheese 4 x 98 ounces



Tender, freshly made elbow macaroni made from durum semolina wheat blended with creamy, sharp Cheddar cheese and a hint of sea salt.

No preservatives. Freshly made pasta. Made with sea salt. 100% real cheese. An excellent source of Calcium.

**Nestlé Code:** 11003987

**Nestlé Case Code:** 10013800303421



## NUTRITIONAL VALUE

Ingredients

Allergens

Milk, Egg, Wheat

BLANCHED MACARONI PRODUCT (WATER, SEMOLINA, EGG WHITES), SKIM MILK, WATER, CHEDDAR CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO COLOR), CHEDDAR CLUB CHEESE (CHEDDAR CHEESE [CULTURED MILK, SALT, ENZYMES], WATER, SALT, ANNATTO COLOR), SOYBEAN OIL, 2% OR LESS OF BLEACHED WHEAT FLOUR, MODIFIED CORNSTARCH, SEA SALT, POTASSIUM CHLORIDE, WHEY PROTEIN CONCENTRATE, WHEY, MONO- & DIGLYCERIDES, LACTIC ACID, CALCIUM LACTATE. CONTAINS: EGGS, WHEAT, MILK.

Nutritional Fact

	Per 1 cup (228 g)	Daily Value (%)	Per 100 g
Calories	300 calories		134 calories
Calories from Fat	130 calories		54.90 calories
Total Fat	14 g	22	6.10 g
Saturated Fat	6 g	30	2.60 g
Trans Fat	0 g		0.2 g
Cholesterol	25 mg	8	11 mg
Sodium	870 mg	36	382 mg
Carbohydrate	32 g	10	14 g
Dietary Fiber	1 g	4	0.5 g
Sugars	3 g		1.3 g
Protein	13 g		5.7 g
Vitamin A		4	95 IU
Vitamin C		0	0 mg
Calcium		25	108 mg
Iron		2	0.2 mg
Potassium			154 mg

	Per 1 cup (228 g)	Daily Value (%)	Per 100 g
<b>Polyunsaturated Fat</b>			1.5 g
<b>Monounsaturated Fat</b>			1.5 g

% daily values are based on a 2000 calorie diet

## PREPARATION & STORAGE

### Preparation

For Food Safety and Quality follow cooking instructions: Cook product to internal temperature of 165°F. Cooking time may vary based on equipment and quantity cooked in equipment. Check for doneness using thermometer.

CONVECTION OVEN 350°F Preheated: Dome lid away from product crimping tightly over tray edges. Place tray on a baking sheet. Stir halfway through cooking; replace lid. Cook Frozen (0°F) product for 1 hour and 15-20 min./Thawed (40°F or less) product for 55-60 min.

CONVENTIONAL OVEN 400°F Preheated: Dome lid away from product crimping tightly over tray edges. Place tray on a baking sheet. Stir halfway through cooking; replace lid. Cook Frozen (0°F) product for 1 hour and 35-40 min./Thawed (40°F or less) product for 1 hour and 15-20 min.

COMBI OVEN 350°F Full Fan Preheated: Do not loosen lid. Place tray on a baking sheet. Stir halfway through cooking; replace lid. Cook Frozen (0°F) product 35-40 min./Thawed (40°F or less) product 20-25 min.

MICROWAVE OVEN 1100 WATT: Cook loosely covered in a microwave-safe dish; stir. Cook 8 oz Thawed (40°F or less) product High Power 1 1/2 - 1 3/4 min.

- For a creamier product, cook with lid on.
- For a baked golden brown appearance, remove lid during last 15-20 minutes.
- If thawing, product must be thawed under refrigeration (40°F) for no more than 48 hours prior to cooking. DO NOT REFREEZE.

### Storage

- Storage Temperature: Frozen < 34°F
- Shelf Life in Days: 720

For food safety and quality, follow cooking instructions. Cook product to an internal temperature of 165° F. Not processed to control microbiological hazards.

# PRODUCT SPECIFICATIONS

## Packaging Information

Pack Size	4 x 98 oz.
Pack Yield	98 oz
Case Yield	392 oz (24.5 lb)
Servings Per Case	48
Net Weight	24.516 lbs
Gross Weight	25.9 lbs
Case Height	4.7 in
Case Width	13.2 in
Case Length	20.8 in
Case Cube	0.747 ft3
Cases Per Layer	7
Layers Per Pallet	13
Total Cases Per Pallet	91

# SERVINGS SUGGESTIONS

## Suggestions

Top with a breadcrumb-Parmesan Cheese mixture before baking. Or, for a south-of-the-border flavor, mix in chopped tomatoes, green bell peppers, jalapeño peppers and onions, ground cumin, and chili powder. Top with shredded Monterey Jack Cheese.

## Meal Requirements

Serving Size	1 cup
Purchase Unit	4 x 98 oz.
Servings Per Purchase Unit	44
Purchase Units Per 100 Servings	2.3 cases

# Stouffer's



At Stouffer's, real food means real, authentic farm-select ingredients. Ingredients like freshly-made pasta and real cheese crafted into customer favorites by chefs in a kitchen like yours, only bigger. Where freshness and nutrition is preserved by freezing, not preservatives, and choices include vegetarian, gluten-free and whole-grain. Explore the easy-to-serve possibilities with simple, consistent scratch-made taste you can be proud to call your own.