SPOON FOI Traditional Macaroni & Cheese



Hearty elbow macaroni in a rich, velvety cheddar cheese sauce, delivering the signature bold, tangy flavor that mac & cheese enthusiasts of all ages crave!



Contains Egg, Milk, Wheat.

INGREDIENTS:

Water, Enriched Elbow Macaroni (semolina [wheat], egg white, niacin, ferrous sulfate [iron], thiamin mononitrate, riboflavin, folic acid), Milk (milk, vitamin D3), White Cheddar Cheese (pasteurized milk, cheese cultures, salt, enzymes), Cheddar Cheese (pasteurized milk, cheese cultures, salt, enzymes), Soybean Oil, Sea Salt, Corn Starch, Whey, Sugar, Xanthan Gum, Yeast Extract (yeast extract, salt), Guar Gum, Carrageenan, Lactic Acid Powder (lactic acid, calcium lactate, silicon dioxide, water), Annatto (annatto extract[for color], natural flavors).

| Nutrition Facts | | | |
|--|-----------------------|--|--|
| Serving size 1 | cup (250g) | | |
| Amount per serving Calories | 300 | | |
| 0 | % Daily Value* | | |
| Total Fat 13g | 17% | | |
| Saturated Fat 6g | 30% | | |
| Trans Fat 0g | | | |
| Cholesterol 30mg | 10% | | |
| Sodium 1000mg | 43% | | |
| Total Carbohydrate 32g | 12% | | |
| Dietary Fiber 1g | 4% | | |
| Total Sugars 4g | | | |
| Includes 1g Added Sugars 2% | | | |
| Protein 12g | | | |
| Vitamin D 0.6mcg | 4% | | |
| Calcium 240mg | 20% | | |
| Iron 1.4mg | 8% | | |
| Potassium 230mg | 4% | | |
| *The % Daily Value tells you how much serving of food contributes to a daily di day is used for general nutrition advice | iet. 2,000 calories a | | |

| MFG CODE | RECIPE CODE | GTIN | PACK SIZE | SHELF LIFE |
|----------|-------------|----------------|----------------|----------------------------|
| 703026 | 501677 | 10667978015671 | 4-4# Bags/Case | 15 months from manufacture |

CASE DIMENSIONS: 11.6875" x 9.5625" x 5.625"

FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

