

Portion Packed Cheeseburger Mac Bowl (WGR)

JTM Item Number: CP5163

Product TitleCHEESEBURGER MAC
BEEF AND MACARONI IN CHEESE SAUCE

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	6.00	3.53
Serving Size (g)	170.1	100.0
Servings Per Case	30	51
Calories	363	213
Calories from Fat	164	96
Protein (g)	21	12
Carbohydrates (g)	28	16
Fiber (g)	2	1
Total Fat (g)	19	11
Saturated Fat (g)	8.8	5.2
Trans Fat*	0.7	0.0
Cholesterol (mg)	58	34
Sodium (mg)	617	363
Sugar (g)	6	4
Vitamin A (IU)	463	272
Vitamin C (mg)	3	2
Calcium (mg)	283	167
Iron (mg)	2	1

*Contains 0 grams of added trans fat

Ingredients

WATER, GROUND BEEF (no more than 20% fat), MACARONI (whole durum wheat flour, enriched semolina [semolina, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid], contains 2% or less of egg white, glycerol monostearate), CHEDDAR CHEESE (pasteurized milk, cheese culture, salt, enzymes), NONFAT DRY MILK, CHEESE FLAVOR (whey, cheddar cheese [milk, cheese cultures, salt, enzymes], buttermilk solids, butter), TOMATO PASTE, CONTAINS LESS THAN 2% OF CREAM, SODIUM PHOSPHATES, MODIFIED FOOD STARCH, BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder], guar gum, annatto and turmeric [for color]), ANNATTO EXTRACT, PAPRIKA EXTRACT, SOY LECITHIN.

CN Statement: CN ID Number:097337

Each 6.00 oz container of Beef and Macaroni in Cheese Sauce provides 2.50 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-18.)

Product Specifications

UPC (GTIN)	10049485051630
Case Pack	30/6oz 11.25#
Net Weight	11.250
Gross Weight	13.550
Case Length	24.000
Case Width	24.000
Case Height	6.750
Case Cube	1.130
TixHi	6x7
Shelf Life	548

Allergens

Soy, Milk, Egg, Wheat

Preparation

KEEP FROZEN Preferred method - Steamer: Place a case of frozen bowls in the steamer on a perforated tray / pan. Heat at 212 degrees F for 25 -30 minutes, or until the product reaches the desired serving temperature based on local requirements. Serve or move to a heated holding cabinet until ready for hot service. If a steamer isn't available, then use the dry heat method – Convection Oven: Preheat the convection oven to 350 degrees F, with the fan set on low. Place a case of frozen bowls in the oven on a sheet pan with parchment paper, if available. Heat for 25 - 30 minutes, or until the product reaches the desired serving temperature based on local requirements. Serve or move to a heated holding cabinet until ready for hot service.

December 6, 2020