

CAVATAPPI WHITE CHEDDAR MACARONI & CHEESE

Serving Suggestion



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Nutrition Facts

About 25 servings per case	
Serving size	1 cup (272g)
Amount Per Serving	
Calories	520
% Daily Value *	
Total Fat 30g	38%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 1390mg	60%
Total Carbohydrate 44g	16%
Dietary Fiber 2g	7%
Total Sugars 6g	
Includes < 1g Added Sugars	0%
Protein 19g	
Vitamin D 1.0mcg	6%
Calcium 360mg	30%
Iron 2.2mg	10%
Potassium 290mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Reorder Number

891899

Product Code

4357546

Product UPC

NA

Pack Size

3 x 5 LB POUCHES

Case GTIN	Net WT	Gross WT	Case Dimensions	Cube	TI	HI	Total Cases
10093901899894	15.00 lb	15.50 lb	14.750" (L) 8.063" (W) x 5.625" (H)	0.39 cu ft	15	4	60

INGREDIENTS: WATER, MILK (MILK, VITAMIN D3 ADDED), ENRICHED MACARONI PRODUCT (SEMOLINA [WHEAT], EGG WHITES, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PASTEURIZED PROCESS WHITE CHEDDAR CHEESE (CULTURED MILK, WATER, CREAM, SALT, SODIUM PHOSPHATE, SODIUM CITRATE, LACTIC ACID, SORBIC ACID [PRESERVATIVE], ENZYMES), SOYBEAN OIL, CONTAINS LESS THAN 2% OF CHEDDAR CHEESE BASE (CHEESE [MILK, CULTURE, SALT, ENZYMES], WATER, SODIUM PHOSPHATE, ENZYMES), SALT, YEAST EXTRACT, CORN OIL, CREAM, BUTTER [CREAM, NATURAL FLAVORING], WHEY, SUGAR, MUSTARD SEED, NATURAL FLAVOR), MODIFIED CORN STARCH, SALT, NISIN PREPARATION (SALT, NISIN [PRESERVATIVE]), GRANULATED ONION, SPICES, CULTURED MILK (NONFAT DRY MILK POWDER), FRUIT AND VEGETABLE JUICE FOR COLOR (PUMPKIN, CARROT AND APPLE CONCENTRATES), MODIFIED POTATO STARCH, NATURAL FLAVORS.

CONTAINS: EGG, MILK, WHEAT.

CONTAINS A BIOENGINEERED FOOD INGREDIENT



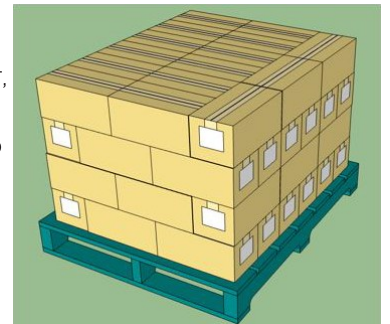
VEGETARIAN

CODE DATE DESCRIPTION: Coding is a use by date on the case label, the container or embossed on the pure pack gable heat seal in MM/DD/YY format.

STORAGE INSTRUCTIONS: Store and transport at 33-38 degrees Fahrenheit.

Microbiological

Standard Plate Count	100,000/g
Yeast and Mold:	100/g



Date: 11.20.2025	Updated By: Michelle Pesho
Supersedes: 10.17.2024	Update Reason: Nisin addition.