

Product Code: 23400

FARM RICH WHOLE GRAIN RICH CHEESY MAC BITES, 6 5-LB BAGS

Rich and creamy cheesy macaroni bite made with mozzarella and pasta coated in a crispy whole grain rich breading.

SPECIFICATIONS & STORAGE

(





CASE GTIN

GTIN:	00049800234000
Case Count:	6
Master Pack:	CASE
Net Case Weight:	30 LB
Gross Case Weight:	31.5 LB
Case Cube:	1.127
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	3 pieces (90g)
Shelf Life from Manufacture:	540 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	
Shelf Life Ambient, Prepared:	
Shelf Life Refrigerated, Thawed:	0 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	5 LB
Case Dimensions:	15.75 IN L x 11.5 IN W x 10.75 IN H

PRODUCT INGREDIENTS

LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYME), WATER, WHOLE WHEAT FLOUR, ENRICHED PASTA (WATER, ENRICHED DURUM SEMOLINA [DURUM SEMOLINA WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), SOYBEAN OIL, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF THE FOLLOWING; NONFAT MILK BLEND (NONFAT MILK, LACTOSE, VITAMIN A PALMITATE, VITAMIN D3), ONION POWDER, SUGAR, MODIFIED CORN STARCH, SALT, METHYLCELULUDSE, YEAST, GARLIC POWDER, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SPICES, NATURAL FLAVOR, ANNATTO (COLOR).

ALLERGENS

CONTAINS: MILK, WHEAT

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

Keep Frozen Cooking Instructions: • For food safety, quality, and thorough cooking, please follow the instructions below. • Keep frozen until ready to prepare. • Product is not ready to eat until fully cooked to an internal temperature of 155°F for 15 seconds. Due to differences in appliances, cooking times may vary and require adjustment. Caution-Product will be hot! CONVECTION OVEN: • Preheat oven to 350°F. • Arrange product in a single layer on baking sheet. • Bake for 10 minutes (1 full bag). • If baking more than one tray, longer cooking times may be required. CONVENTIONAL OVEN: • Preheat oven to 450°F. • Arrange product in a single layer on baking sheet and place on middle rack of oven. • Bake for 14 minutes (half of 1 bag).

Nutrition Facts 25 Servings Per Container

Serving Size 3 pieces (90a)

Serving Size 3 pieces (90g)	
Amount Per Serving Calories	230
	% Daily Value*
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat Og	00/
Cholesterol 25mg	9% 17%
Sodium 390mg	7%
Total Carbohydrate 19g Dietary Fiber 2g	7%
	/0
Total Sugars 2g Includes 0g Added Sugars	0%
Protein 13g	25%
Protein 13g	23/0
Vitamin D 0.1mcg	0%
Calcium 310mg	25%
Iron 0.9mg	4%
Potassium 220mg	4%
 The % Daily Value (dv) tells you how in a serving of food contributes to a calories a day is used for general nu 	much a nutrient daily diet. 2,000 trition advice.
100g Nutrition Facts	
Calories	
	254.59
Protein	254.59 14.133 G
Protein Carbohydrates Sugars	14.133 G 21.381 G 2.533 G
Protein Carbohydrates Sugars Added Sugars	14.133 G 21.381 G 2.533 G 0.47 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol	14.133 G 21.381 G 2.533 G 0.47 G 0 G
Protein Carbohydrates Sugars Added Sugars	14.133 G 21.381 G 2.533 G 0.47 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol	14.133 G 21.381 G 2.533 G 0.47 G 0 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber Minerals	14.133 G 21.381 G 2.533 G 0.47 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG 2.206 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber Minerals Ash	14.133 G 21.381 G 2.533 G 0.47 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG 2.206 G 2.281 G
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber Minerals Ash Calcium Iron Sodium	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG 2.206 G 2.281 G 339.601 MG 0.971 MG 431.013 MG
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber Minerals Ash Calcium Iron Sodium Thiamin	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG 2.206 G 2.281 G 339.601 MG 0.971 MG 431.013 MG 0.033 MG
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber Minerals Ash Calcium Iron Sodium Thiamin Riboflavin	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG 2.206 G 2.281 G 339.601 MG 0.971 MG 431.013 MG 0.033 MG 0.022 MG
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber Minerals Ash Calcium Iron Sodium Thiamin Riboflavin Niacin	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG 2.206 G 2.281 G 339.601 MG 0.971 MG 431.013 MG 0.033 MG 0.022 MG
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber Minerals Ash Calcium Iron Sodium Thiamin Riboflavin Niacin Potassium	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG 2.206 G 2.281 G 339.601 MG 0.971 MG 431.013 MG 0.033 MG 0.022 MG 0.002 MG 244.086 MG
Protein Carbohydrates Sugars Added Sugars Sugar Alcohol Water Fat Saturates Trans Fat Cholesterol Fiber Minerals Ash Calcium Iron Sodium Thiamin Riboflavin Niacin	14.133 G 21.381 G 2.533 G 0.47 G 0 G 49.656 G 12.55 G 5.656 G 0.414 G 29.076 MG 2.206 G 2.281 G 339.601 MG 0.971 MG 431.013 MG 0.033 MG 0.022 MG