



Stouffer's Traditional Macaroni & Cheese 4 x 76 ounce Tray

I'm interested. I want to learn more.

A classic menu item made with quality ingredients and features freshly made elbow macaroni from durum wheat semolina, which is then blended with 100% real cheese and finished with a hint of sea salt.

Made with sea salt

Made with 100% real cheese

No preservatives

No artificial flavors

No artificial colors*

*Added colors from natural sources

NESTLE CODE:
11000349

NESTLE CASE CODE:
10013800303407

Ingredients

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

Allergens

CONTAINS: EGG, WHEAT, MILK.

Nutrition Facts	
About 10 servings per package	
Serving size	1 Cup (225 g)
Amount Per Serving	
Calories	320
Nutrition Item and Amount per Serving	% Daily Value*
Total Fat 16g	21%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 770mg	33%
Total Carbohydrate 30g	11%
Dietary Fiber <1g	4%
Total Sugars 4g	
Incl. 0g Added Sugars	0%
Protein 13g	
Vitamin D 0.1mcg	0%
Iron 0.2mg	0%
Calcium 270mg	20%
Potassium 360mg	8%
* 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.	

*Please refer to the product label for the most accurate nutrition, ingredient, and allergen information. Product label may be found on pack, corrugate box, or on an insert inside the box.

Use & Storage

Shelf Life	720 days
Preparation Instructions	<p><u>Convection Oven:</u> (350°F) Preheated. Dome lid away from product crimping lightly over tray edges. Place tray on baking sheet. Stir halfway through cooking; replace lid. If frozen (0°F): Cook 35-45 minutes; if thawed (40°F or less): Cook 15-20 minutes.</p> <p><u>Conventional Oven:</u> (400°F) Preheated. Dome lid away from product crimping lightly over tray edges. Place tray on baking sheet. Stir halfway through cooking; replace lid. If frozen (0°F): Cook 55-65 minutes; if thawed (40°F or less): Cook 30-35 minutes.</p> <p><u>Combi-Oven:</u> (350°F) Full Fan, Preheated. Dome lid away from product crimping lightly over tray edges. Place tray on baking sheet. Stir halfway through cooking; replace lid. If frozen (0°F): Cook 25-30 minutes; if thawed (40°F or less): Cook 15-20 minutes.</p> <p><u>Microwave Oven:</u> 1100 Watt. Cook loosely covered in a microwave-safe container; stir. If thawed (40°F or less): Cook 8 oz High Power 1-1 ½ minutes.</p> <p>For Food Safety and Quality follow cooking instructions: Cook product to internal temperature of 165°F/74°C.</p>
Storage Instructions	KEEP FROZEN.
Maximum Storage Temperature	-13°F
Minimum Storage Temperature	-18°F

Packaging Information

Pack Size	4 × 76 oz
Net Weight	19 lbs
Gross Weight	20.2 lbs
Case Height	3.55 in
Case Width	13.2 in
Case Depth	20.8 in
Case Cube	0.564 ft3
Pallet TI/HI	7 × 16
Total Cases Per Pallet	112

Suggestions

Top with a breadcrumb-Parmesan Cheese mixture before baking. Stir in a variety of ingredients separately or in combination: broccoli florets, diced tomatoes, peas, bell peppers, chili peppers, diced ham, or cooked chicken or beef pieces. 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.

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What makes Stouffer's products different?

At Stouffer's, real food means real, authentic, farm-select ingredients that are carefully crafted by chefs in our kitchens. We believe the best way to preserve freshness and nutrition is simply through freezing, not preservatives. The result is easy-to-serve options with consistent, scratch-made taste you can be proud to call your own.

Where are the most common places to find efficiencies on my menu?

From-scratch taste doesn't always require high-touch labor. To identify operational efficiencies that don't compromise quality, contact us for an on-site assessment and deliver customized recommendations to suit your menu, culinary philosophy, and kitchen environment.

What are your minimum volume purchasing commitments?

We make it simple to order lower volumes of what you need most. In most cases, we have a minimum order value for off-the-shelf products. Please reach out to your Nestlé Professional representative for more information.

What is the typical yield for a case of Stouffer's Mac & Cheese?

Yield size varies by individual packaging format: • 4×76 oz trays: 304 oz (40 servings per case) • 4× 96oz trays: 392 oz (48 servings per case) • 4×64 oz pouches: 256 oz (31 servings per case) • 4× 80 oz pouches: 320 oz (40 servings per case)

Are any of your mac & cheese varieties gluten free or vegan?

Not at present, all contain noodles made with flour/wheat products and are tossed in real cheese.

How do I prepare Stouffer's Mac & Cheese?

See package instructions for specific products. In general, trays can be heated in a convection oven, conventional oven, combioven, or microwave oven. Pouches can be heated in boiling water or low-pressure steamers.

What is the shelf life of Stouffer's Mac & Cheese?

Between 540 and 720 days when stored < 32°F

How long does Stouffer's Mac & Cheese hold?

Stouffer's maintains creamy sauce with al dente noodles even after 2-hour and 4-hour hot holding. • Grecian- Feta cheese, spinach, Kalamata olives and Minor's® Roasted Garlic flavor concentrate • Philly- Sliced steak, caramelized onions and breadcrumbs • Western- Peppers, Minor's Roasted Garlic flavor concentrate, onions and ham topped with breadcrumbs • BLT- Diced bacon, diced tomato and shredded lettuce • Southwest- tossed with Minor's Chipotle flavor concentrate bacon and chives Italian- toss with peas and prosciutto topped with Stouffer's Alfredo and parmesan cheese • Reuben Mac and Cheese- top with sliced corned beef, sauerkraut and Swiss cheese Mushroom and Swiss- top with sautéed mushrooms, Minor's® Mushroom base and Swiss cheese • Turkey Club- top with sliced turkey, bacon, diced tomato, Minor's® Turkey base and breadcrumbs

