

Nutrition Facts

Serving Size 1 cup (225g)
 Servings Per Container 2.5

Amount Per Serving
 Calories 470 Calories from Fat 200

% Daily Value*

Total Fat 23g 35%
 Saturated Fat 14g 70%
 Trans Fat 0g

Cholesterol 50mg 17%
 Sodium 760mg 32%
 Total Carbohydrate 45g 15%
 Dietary Fiber 7g 28%

Sugars 4g
 Protein 24g 48%

Vitamin A 4% Vitamin C 2%
 Calcium 50% Iron 10%

*Percent Daily Values are based on a diet of 2,000 calories depending on your calorie needs.

Total Fat 2,500
 Less than 80g
 Saturated Fat 20g
 Cholesterol 300mg
 Sodium 2,400mg
 Less than 300g
 Total Carbohydrate 30g
 Dietary Fiber 25g
 Protein 50g

Calories per gram:
 Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Cooked whole wheat penne rigate (whole grain durum wheat flour, water), milk (pasteurized), Flagship cheese (pasteurized (vitamin D₃ added), Flagship cheddar), milk, salt, culture, enzymes), Just Jack cheddar (pasteurized milk, salt, culture, enzymes), rice starch, butter (cream, salt), water, chipotle puree (chipotle peppers, water, tomato paste, sugar, contains 2% or less sunflower seed oil, onion, cornstarch, vinegar, salt, paprika, garlic, spices), evaporated salt, rice flour, chili powder, dehydrated garlic.

CONTAINS: Wheat, milk.

MANUFACTURED IN A FACILITY THAT PROCESSES DAIRY, WHEAT, EGGS, SOY, CRUSTACEA, FISH AND NUTS.

Prepared for Beecher's Handmade Cheese
 Seattle, WA 98101 • New York, NY 10003

Our packaging is 100% recyclable and earth friendly.

Product of the USA

For more information, please visit www.beecherscheese.com or email thestaff@beecherscheese.com.

It's just authentic and original food, full of flavor. Beecher's Handmade Cheese makes foods only with ingredients we trust, are proud of, and eat ourselves.

And like all of Beecher's products, *Whole Wheat Mac & Cheese* stays true to the Beecher's Credo:

Flagship, but we've kicked the flavor up a notch with the addition of whole wheat pasta — which is a fiber-rich, less processed ingredient compared to regular pastas and also brings its own tasty, toasty flavor to the dish.



The rich, delicious flavor of our *Whole Wheat Mac & Cheese* comes from signature Flagship.



Located in Seattle's Pike Place Market and New York City's Flatiron District, visitors to our glass-walled cheesemaking kitchens witness firsthand the centuries-old craftsmanship that goes into every batch of our award-winning cheese, including our

WHOLE WHEAT MEANS MORE FLAVOR, HIGHER FIBER



We contribute 1% of all sales to the BEECHER'S PURE FOOD KIDS FOUNDATION empowering kids to make healthy food choices for life. For more information, please visit www.purefoodkids.org.



V1
28680



Straight from the heart of Seattle's Pike Place Market and New York City's Flatiron District

Authentic • Original
 Vegetarian
 Serves 2-4

NET WT. 20 oz.
 (1 lb. 4 oz.) 567 g



WHOLE WHEAT MAC & CHEESE

A mouthwatering mac that pairs creamy Flagship cheese with flavorful and fiber-rich whole wheat penne.

COOK THOROUGHLY
 KEEP FROZEN

Authentic • Original WHOLE WHEAT MAC & CHEESE

A mouthwatering mac that pairs creamy Flagship cheese with flavorful and fiber-rich whole wheat penne.

At Beecher's Handmade Cheese, we care deeply about the health, well-being and culinary delight of our customers. We have a passion for — and a commitment to — a philosophy of wholesome nutrition. Try any one of our award-winning products and experience that passion firsthand.

www.beecherscheese.com



FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS *

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 30 to 40 minutes or until sauce starts to bubble. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Let set for up to 5 minutes before serving.
 MICROWAVE: Remove film. Place pan in microwave on a microwave-safe plate. Microwave for 6 minutes. Stir gently. Microwave for an additional 3 to 4 minutes. Let set for 3 to 5 minutes before serving.
 *Ovens vary; cook to an internal temperature of 165°F as measured with a food thermometer. Keep frozen until ready to bake.