



CONFIDENTIAL

Product Data Sheet



PRODUCT NAME: Knorr Macaroni and Cheese Mix 4 28.8oz

ITEM #: 10048001266930

UPC #: 48001266933

DU #: 84126693

DESCRIPTION:

This is the distribution unit for Knorr Macaroni and Cheese Mix

FLAVOR/APPEARANCE:

Sensoric Examination Unprepared Appearance (legacy)

Target: Free flowing yellow mix with elbow pasta.

Sensoric Examination

Appearance

Target: Free flowing yellow mix with elbow pasta. Prepared

Preparation Method Preparation method:

Follow label mixing instructions. Stir slightly and pour into a white bowl.

Appearance (legacy)

Target: Yellow thick sauce with cooked elbow pasta.

Odour (legacy) Compare to standard.

Taste (legacy) Target: Mild cheese with dairy notes.

Appearance Target: Yellow thick sauce with cooked elbow pasta. Odour

Compare to standard. Taste

Target: Mild cheese with dairy notes.

INGREDIENT LIST:

INGREDIENTS: ENRICHED MACARONI PRODUCT [SEMOLINA, EGG WHITE, NIACIN, FERROUS SULFATE (IRON), THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], MALTODEXTRIN, MODIFIED CORN STARCH, CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), COCONUT OIL, WHEY, CORN SYRUP SOLIDS, SEA SALT, BUTTERMILK SOLIDS, MEDIUM CHAIN TRIGLYCERIDES, NONFAT DRY MILK, NATURAL FLAVOR, SOYBEAN OIL, SILICON DIOXIDE (ANTI-CAKING AGENT), SALT, BLUE CHEESE SOLIDS (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, CALCIUM CHLORIDE), SODIUM CASEINATE, SODIUM PHOSPHATE, DIPOTASSIUM PHOSPHATE, MONO AND DIGLYCERIDES, PROPYLENE GLYCOL ALGINATE, YEAST EXTRACT, XANTHAN GUM, GUM ARABIC, LACTIC ACID, PAPRIKA EXTRACT, SODIUM CITRATE, TURMERIC EXTRACT, SOY LECITHIN.

CONTAINS: WHEAT, EGG, MILK, SOY

CHEMICAL AND PHYSICAL PROPERTIES

Property	Min	Max	UoM
Water Activity	0	0.32	value
Flavor / Odor / Appearance:	Meet Standards		

MICROBIOLOGICAL ANALYSIS

Property	n	c	m	M	UoM
Aerobic Plate Count	5	0	300000	0	cfu/g
Coliforms	5	0	300	0	cfu/g

KOSHER STATUS: No

GLUTEN FREE STATUS: No

COUNTRY OF MANUFACTURE: USA

CLAIMS: No MSG Added*, NO ARTIFICIAL FLAVORS,

PACKAGING/CODE DATING:

Packaging KNORR MAC N CHEESE 4 28.8oz US
Net Weight 7.196 Lb
Gross Weight 7.8 Lb

Ti / Hi

Property	Number
Consumer Units per Case/ Bag, etc	4
Consumer Units per Layer	68
Consumer Units per Pallet	340
Cases/Bags, etc per Layer	17
Cases/Bags, etc per Pallet	85
Layers per Pallet	5

CASE DIMENSIONS

Property	Max	UoM
Length	15.5	in
Width	6.875	in
Height	8.5	in
Weight Gross Maximum	7.8	lb
Volume	0.52	ft ³

CONSUMER UNIT DIMENSIONS**DIMENSIONS/WEIGHT**

Property	Max	UoM
Length	6	in
Width	2.75	in
Height	10.125	in
Volume	167.1	in ³
Weight Gross Maximum	1.85	lb

LOT CODE

Property	Min	UoM
Shelf Life on Delivery Days	60	day(s)

ADDITIONAL STORAGE / DELIVERY CONDITIONS:

Additional Storage / Delivery Conditions

Codes on primary packaging must match codes on cases

Example: BEST IF USED BY NOV1318CL3

MMMDDYYPPB

Format 039 (internal system number)

Dates are expressed as a best if used by date and represent the end of shelf life.

- MMM is the month; it must be the first three letters of a month.
- DD is the day, represented as 2 digit number from 01 - 31.
- YY is the last two digits of the year, represented as a number between 00 and 99.
- PP represents plant locations as 2 alpha characters (refer to Plant Identification List).
- B (batch number or line number not hour code) is a 1 alphanumeric character between 0 and 9 and A through Z, excluding O or I. Do not use the letter O or I.

NUTRITIONAL

Serving size – As sold	68	G	
Serving size UOM – As sold			
Household Serving size - As sold	0.75	Cup	
Household Serving size UOM - As sold			
PROPERTY	VALUE	UoM	VALUE %
Carbohydrate VALUE per Serving	45	g	16
Carbohydrate of which Sugars VALUE per Serving	4	g	0
Energy kcal VALUE per Serving	280	kcal	
Fibre VALUE per Serving	0	g	0
Fat VALUE per Serving	7	g	9
Fat - Saturated VALUE per Serving	5	g	25
Fat - trans-unsaturated VALUE per Serving	0	g	
Sodium VALUE per Serving	780	mg	34
Calcium VALUE per Serving	90	mg	6
Potassium VALUE per Serving	230	mg	4
Protein VALUE per Serving	7	g	
Cholesterol VALUE per Serving	10	mg	3
Vitamin D VALUE per Serving	0	µg	0
Iron VALUE per Serving	1.4	mg	8

ALLERGENS

PROPERTY	VALUE
Cereals cont. Gluten + prods. VALUE	CONTAINS
Egg/Egg products VALUE	CONTAINS
Fish / Fish products VALUE	FREE_FROM
Milk / Dairy products VALUE	CONTAINS
Peanuts/Peanut products VALUE	FREE_FROM
Sesame Seeds and prods. VALUE	FREE_FROM
Crustaceans and products VALUE	FREE_FROM
Molluscs and products VALUE	FREE_FROM
Soybeans/Soybean prods. VALUE	CONTAINS
Sulphite (=> 10mg/kg) VALUE	FREE_FROM
Mustard/Mustard products VALUE	FREE_FROM
Nuts/Nuts products VALUE	FREE_FROM
Treenuts VALUE	FREE_FROM

100g NUTRITIONAL

Property	Typical	UoM
Energy kJ	1724.01907	kJ
Energy kcal	410.883958	kcal
Calories from Fat	0.163148	kcal
Calories from SAFA	69.209082	kcal
Calories from Others FAT	28.462581	kcal
Calories from Sugar	23.85478	kcal

Protein	10.808377	g
Carbohydrate	64.661144	g
Carbohydrate including fibre	65.881196	g
Carbohydrate of which Sugars	5.963695	g
Carbohydrate of which Glucose	0.125506	g
Fat	10.852407	g
Fat of which SAFA	7.689898	g
Unsaturated Fat	3.162509	Gram
Fat of which MUFA	1.562336	g
Fat of which PUFA	0.951749	g
Fat of which Linoleic (Omega 6)	0.349981	g
Fat of which a-Linolenic (Om. 3)	0.048033	g
Fat of which Trans	0.170737	g
Fat of which Dairy	3.479183	g
Fat of which SAFA + Trans	7.861807	g
Cholesterol	13.425354	mg
Fibre Dietary	1.405357	g
Calcium	141.786225	mg
Iron	1.947821	mg
Magnesium	2.370714	mg
Phosphorus	169.451338	mg
Potassium	358.01343	mg
Sodium	1.140936	g
Sodium mg	1140.92263	mg
Selenium	0.353	µg
Ash	3.976319	mg
Salt as NaCl	2.852314	mg
Zinc	0.001818	mg
Vitamin A	129.836	µg
Vitamin A IU	432.743	IU
Vitamin A RE	129.836	RE
Vitamin C	0.20736	mg
Vitamin D	0.119	µg
Vitamin D IU	4.77	IU
Vitamin E	0.09632	mg