

Nutrition Facts

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

Amount Per Serving	Calories 490	Calories from Fat 200
	% Daily Value*	
Total Fat 22g	34%	
Saturated Fat 14g	70%	
Trans Fat 0g		
Cholesterol 50mg	17%	
Sodium 750mg	31%	
Total Carbohydrate 47g	16%	
Dietary Fiber 2g	8%	
Sugars 5g		
Protein 23g	46%	
Vitamin A 4% • Vitamin C 0%		
Calcium 45% • Iron 10%		
*Percent Daily Values are based on a diet of 2,000 calories depending on your calorie needs:		
Calories: 2,000	Total Fat 80g	Saturated Fat 25g
Less than 25g	Less than 20g	Less than 5g
Total Fat 80g	Saturated Fat 25g	Less than 5g
Cholesterol 50mg	Less than 300mg	Less than 2,400mg
Sodium 750mg	Less than 2,400mg	Total Carbohydrate 375g
Dietary Fiber 2g	Less than 50g	Protein 300g
Sugars 5g	Less than 375g	Protein 300g
Protein 23g	Less than 375g	Protein 300g
Calories per gram:	Fat 9 • Carbohydrate 4 • Protein 4	

INGREDIENTS: Cooked enriched penne rigate (water, semolina wheat), durum wheat flour, machine, iron, thiamine mononitrate, riboflavin, folic acid), milk (vitamin D3 added), Flagship cheese (pasteurized milk, salt, culture, enzymes), just Jack cheese butter (cream, salt), rice starch, chipotle pure (chipotle peppers, water, tomato paste, onion, sugar, bay leaves, thyme, cumin, celery seed), evaporated salt, rice flour, chili powder (chili pepper and other spices, salt, garlic 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.

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

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



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 signature Flagship. Flagship is sold only when it meets our rigorous standards — when a simple vat of milk becomes the pride of the Beecher's Fleet.



IT'S ALL ABOUT THE CHEESE



Whether it's our handcrafted cheeses or our "World's Best" Mac & Cheese, we follow one simple, guiding principle: flavor and purity go hand in hand. The Beecher's Credo says it best:

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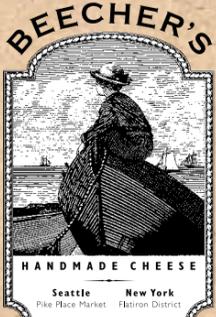
We contribute 1% of all sales to the BEECHER'S PURE FOOD KIDS FOUNDATION empowering kids to make healthy food choices for life. For more information, please visit www.purefoodkids.org.

"WORLD'S BEST" MAC & CHEESE

Customers tell us it's the "World's Best" and we think you'll agree. Savor the richness of penne pasta combined with Beecher's pure, artisan and award-winning Flagship cheese.



**COOK THOROUGHLY
KEEP FROZEN**



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



Authentic • Original
"WORLD'S BEST" MAC & CHEESE

Savor the richness of penne pasta combined with Beecher's award-winning Flagship cheese.



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



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COOKING INSTRUCTIONS*

FOR FOOD SAFETY AND QUALITY, FOLLOW THESE

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 thawed, adjust time accordingly.) 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.