STOUFFER'S[®] MAC & CHEESE FULL LINE GUIDE

EST. Stouffer's 1922

Restaurant Quality by Nestlé Professional



Everyone knows mac & cheese, and to know it is to love it. Mac & cheese is found on more than 30% of menus today—a 12% increase over the past 5 years.¹ Serve guests a heaping helping of happiness with *Stouffer's* Mac & Cheese varieties. Made with fresh pasta and real cheese, our selections taste like scratch with heat-and-serve convenience.

REALCOMFORT, REALSIMPLE

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Mac & cheese has steadily grown in popularity, and it's only expected to continue! In fact, in response to the 2020 coronavirus pandemic, more than half of consumers are eating more comfort food.²

TRIED & TRUE IS NOW TRENDING.

Consumers top 10 comfort foods include 6 of our products:³



Mac & Cheese



Chocolate Chip Cookies



Lasagna



Casserole





At Stouffer's® we've always gone above and beyond to create real food—made in the same way you'd make it in your own kitchen—and our mac & cheese selections are no different. We've just done the work for you, so all you have to do is heat and serve.

THE STOUFFER'S MAC & CHEESE DIFFERENCE

How We Do It

Exceptional Flavor: Tender, freshly-made macaroni and 100% real cheese create amazing flavor.

Excellent Appearance: With more sauce than competitors and no artificial preservatives, the color and creaminess of *Stouffer's*[®] can't be beat.

Extraordinary Holding: Delicious creamy sauce with al dente noodles holds even after 2-hour and 4-hour hot holding.

Unmatched Ease: Scratch-made taste with heatand-serve ease means reliably good experiences for every guest.







Stouffer's® Mac & Cheese portfolio has high-quality product offerings with real ingredients. All of our mac & cheese varieties are made with fresh pasta and real cheese, with a scratch-made taste, and always ready-toheat/bake. *Stouffer's* Mac & Cheese comes in a variety of options you can be proud to call your own.

CONVENIENCE FOR EVERY KITCHEN.

	<u>Stouffer's®</u> Traditional <u>Macaroni and</u> <u>Cheese</u> (4x80 oz pouch)	<u>Stouffer's®</u> <u>Macaroni and</u> <u>Cheese</u> (4x98 oz tray)	<u>Stouffer's®</u> <u>Traditional Baked</u> <u>Macaroni and</u> <u>Cheese (4x76 oz</u> <u>tray)</u>	<u>Stouffer's®</u> <u>Whole Grain</u> <u>Mac & Cheese</u> (4x64 oz pouch)	<u>Stouffer's®</u> <u>White Cheddar</u> <u>Macaroni and</u> <u>Cheese</u> (4x64 oz pouch)
Description	Tender elbow macaroni freshly-made from durum semolina wheat blended with creamy, sharp cheddar cheese and a hint of sea salt.	Tender, freshly made elbow macaroni made from durum semolina wheat blended with creamy, sharp cheddar cheese and a hint of sea salt.	Tender, freshly made elbow macaroni made from durum semolina wheat blended with creamy, sharp cheese and a hint of sea salt	Elbow macaroni made with 16 grams of whole grains combines with real cheese for full flavor that's preservative free.	Al dente cavatappi pasta smothered in a creamy white cheddar sauce featuring 9- month aged sharp cheddar cheese from New York.
Storage Temperature Shelf Life	Storage Temperature: Frozen < 32°F Shelf Life in Days: 720	Storage Temperature: Frozen < 32°F Shelf Life in Days: 720	Storage Temperature: Frozen < 32°F Shelf Life in Days: 720	Storage Temperature: Frozen < 32°F Shelf Life in Days: 720	Storage Temperature: Frozen < 32°F Shelf Life in Days: 720



	<u>Stouffer's®</u> <u>Traditional</u> <u>Macaroni and</u> <u>Cheese</u> (4x80 oz pouch)	<u>Stouffer's®</u> <u>Macaroni and</u> <u>Cheese</u> (4x98 oz tray)	<u>Stouffer's®</u> Traditional Baked <u>Macaroni and</u> <u>Cheese (4x76 oz</u> <u>tray)</u>	<u>Stouffer's®</u> <u>Whole Grain</u> <u>Mac & Cheese</u> (4x64 oz tray)	<u>Stouffer's®</u> White Cheddar <u>Macaroni and</u> <u>Cheese</u> (4x64 oz pouch)
Claims	Made with no preservatives, no artificial flavors, and no artificial colors, this mac and cheese dish is simple, authentic, and easy to serve.	No preservatives. Freshly made pasta. Made with sea salt. 100% real cheese. An excellent source of Calcium.	No preservatives. Freshly Made with sea salt. 100% real cheese. No artificial flavors. Og Trans Fat per serving.	Excellent source of Calcium. Ready-to- Eat*. Og trans fat per serving. No artificial flavors. No preservatives.	Pasta made with 16 g whole grains per serving. No preservatives. Made with sea salt. Made with real cheese. The cheese in one serving is an excellent source of Calcium.
Key Nutrition Facts	310 Cal/Serving (1 cup) Sodium 760mg Protein 13g	310 Cal/Serving (1 cup) Sodium 870mg Protein 13g	310 Cal/Serving (1 cup) Sodium 760mg Protein 13g	330 Cal/Serving (1 cup) Sodium 700mg Protein 16g	410 Cal/Serving (1 cup) Sodium 950mg Protein 17g
Globe Code/ Case Code	12238530/ 10013800306958	11003987 / 10013800303421	11000349/ 10013800303407	12154155/ 00013800558756	12336681 / 00013800354211



MENU SUGGESTIONS



Menu Suggestions

- Lobster Tail Mezcal Mac
- Mac and Cheese Stuffed Squash Bowl
- Grilled Mac and Cheese with Tomato Bisque
- Chicken and White Cheddar Mac Waffles
- Baked Potato Mac and Cheese
- Caprese Flatbread
- Nashville Hot Chicken Mac Sliders

- Pecan Smoked Pulled Pork Mac
- <u>Toasted Bay Scallop Mac & Cheese</u>
- Mexican Street Corn Mac & Cheese
- Lobster Mac & Cheese
- Jumbo Mac and Crab Cakes
- Burnt Ends Mac & Cheese Poutine
- Wild Mushroom and White Cheddar Pasta

- White Cheddar Harvest Bowl
- Spring Chicken and White Cheddar Ragout
- <u>Caramelized Apples & Blue Cheese Mac and</u>
 <u>Cheese</u>
- Whole Grain Mac and Cheese with Peas and Ham
- Mac 'n' Cheese Tots





HOW STOUFFER'S® QUALITY COMPARES



Creaminess

Made with more sauce than the competition to ensure ideal sauce-to-noodle ratio for a creamier sauce that doesn't dry out.



COMPETITOR 2

Hold Time

Real cheese and no artificial preservatives mean more appealing color and creaminess that holds taste quality even after 4 hours!



THERE'S ONLY ONE Stouffer's



All of our mac & cheese selections hold well after baking and are ideal items for the current grab-and-go and delivery-focused environment. Whole pans are great for family-size orders, too! To prep ahead and pack for to-go orders follow these directions.

PREPAHEAD FOR EASY DELIVERY ORDERS.

- 1. Thaw the pan/pouch overnight in a 40°F cooler.
- 2. Using an 8 oz. measure, scoop the product into a medium size to-go container.
- 3. Top the macaroni and cheese with 1 oz. of shredded cheddar cheese or seasoned/toasted breadcrumbs.
- 4. Place the lid on top of the container and store in a 40°F cooler until you build your to-go order.
- 5. In-restaurant: Product can be held at maximum temperature of 40°F for up to 2 days.
- 6. Follow standard deli labeling process.
- 7. Place cooking instructions label on container to ensure product is cooked to internal temperature of 165°F prior to consumption.







WHY STOUFFER'S?

At *Stouffer's*[®], we use authentic, farm-select ingredients that are carefully crafted by chefs in our kitchens. We believe the best way to preserve freshness and nutrition is through freezing, not preservatives. The result? Easyto-serve options with consistent, scratch-made quality and flavor.



FREQUENTLY ASKED QUESTIONS



FAQs

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

Yield size varies by individual packaging format:

- 4x76 oz trays: 304 oz (40 servings per case)
- 4x 96oz trays: 392 oz (48 servings per case)
- 4x64 oz pouches: 256 oz (31 servings per case)
- 4x 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 can I customize *Stouffer's* Mac & Cheese?

We recommend you add assorted veggies, meats, breadcrumbs and flavor concentrates to customize your mac and cheese dish. Here area few suggestions:

- 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





Thank you for reading Stouffer's® Mac & Cheese Guide

To offer scratch-made taste with ease, please contact your Nestlé Sales Representative.

1.800.288.8682

NestleProfessional.us/Stouffers



