

Macaroni & Cheese Base Mix

Specifications

Item Number	18104
GTIN Code	00893931001624
Pack	(1) 5 lb. bag in box
Recipe Weight Per Case	69 lbs. (1,104 oz.)
Portion Per Case	(124) 1 cup servings, (11) ½ pans
Net Weight	5 lbs. (2,270g) (18g per serving)
Gross Weight	6 lbs.
Case Dimensions	7" x 7" x 7"
Case Cube	0.2
Palet Ti Hi	30 Ti, 5 Hi (150 cases)
Shelf Life	12 months dry storage



Ingredients

Note: Coconut Oil used is highly refined.

Cheese Blend (Whey, Cheese [Granular & Blue (Milk, Cheese Cultures, Enzymes)], Soybean Oil, Whey Protein Concentrate, Lactose, Maltodextrin, Salt, Sodium Phosphate, Citric and Lactic Acid), Blue Cheese (Pasteurized Milk, Cheese Culture, Enzymes), Sweet Whey [Milk], Coconut Oil (Coconut Oil, Corn Syrup Solids, Sodium Caseinate [Milk], Mono & Diglycerides, Sodium Aluminate), Modified Food Starch (Corn & Tapioca), Soybean Oil, Sugar, Silicon Dioxide [Anticaking Agent], Xanthan Gum, Rice Flour, Natural Color and Natural Flavorings.

Contains: Milk.



Top Five Benefits

- Saves Labor. No Prep Pan Cleanup.**
30-minute oven recipe prepared and served in the same steam table pan. Recipe uses dry pasta with no pre-boiling of the pasta required.
- Cost-Effective. No Freezer Space.**
Recipes use low cost distributor grade dry pasta. 12-month dry storage product.
- Restaurant Quality with Fresh Cheese**
American cheese added for great tasting finished recipes. Less room for error with one-pot recipe.
- Holding Times of 2+ Hours in Warming Ovens**
Creamy consistency remains with vibrant color. Great for multi-pan, large volume meal requirements.
- One-Pot Recipe with Kettle Cooking for Large Production Volume**



Macaroni & Cheese Base Mix

Basic Recipe

Yield: (11) 1 Cup Servings (252g including water)

Rubicon Macaroni & Cheese Base Mix	1.5 cups (200g)
Dry and Uncooked Elbow Pasta (Food Service Grade)	16 oz.
Hot Water (195° - 205° F)	8 cups
American Cheese (in small pieces)	8 oz.

Recipe Weight Per Case: 69 lbs. (1,104 oz.)

Recipe Nutrition for 1 Cup (252g)

Calories 305 • Total Fat 10g • Cholesterol 22mg
Sodium 605mg • Total Carbs 42g • Fiber 2g
Sugars 6g • Protein 10g



Convection Oven Preparation

Pan Requirement: 4" 1/2 Steam Table Pan. No other preparation/serving pans required.

1. Using the 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the mac & cheese base mix until well blended.
2. Add the dry and uncooked elbow pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Remove from oven and melt in the American cheese.
5. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.



Stovetop or Kettle Production Preparation

Pan Requirement: 4 Quart Pot and 4" 1/2 Steam Table Pan.

1. In a 4 quart pot, bring measured water to a boil.
2. Whisk in the mac & cheese base mix, then add the dry and uncooked elbow pasta.
3. Bring the mixture back to a boil.
4. Reduce heat and simmer 20 minutes. Stir occasionally.
5. Transfer to a 4" 1/2 steam table pan.
6. Melt in the American cheese.
7. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.



Macaroni & Cheese Base Mix

14g Protein Recipe

Yield: (14) 1 Cup Servings (260g including water)

Rubicon Macaroni & Cheese Base Mix	1.5 cups (200g)
Dry and Uncooked Elbow Pasta (Food Service Grade)	20 oz.
Hot Water (195° - 205° F)	10 cups
American Cheese (in small pieces)	10 oz.
Blended Cheese or Cooked Hamburger/Chicken (heated to 165°F)	10 oz.

Recipe Weight Per Case: 92 lbs. (1,478 oz.)

Recipe Nutrition for 1 Cup (265g)

Calories 360 · Total Fat 16g · Cholesterol 38mg
Sodium 660mg · Total Carbs 40g · Fiber 1g
Sugars 5g · Protein 14g



Convection Oven Preparation

Pan Requirement: 4" 1/2 Steam Table Pan. No other preparation/serving pans required.

1. Using the 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the mac & cheese base mix until well blended.
2. Add the dry and uncooked elbow pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Remove from oven and melt in the American and blended cheese or protein choice.
5. Cover and place on the serving line or hold in a warming oven until ready to serve.



Stovetop or Kettle Production Preparation

Pan Requirement: 4 Quart Pot and 4" 1/2 Steam Table Pan.

1. In a 4 quart pot, bring measured water to a boil.
2. Whisk in the mac & cheese base mix, then add the dry and uncooked elbow pasta.
3. Bring the mixture back to a boil.
4. Reduce heat and simmer 20 minutes. Stir occasionally.
5. Transfer to a 4" 1/2 steam table pan.
6. Melt in the American and blended cheese or protein choice.
7. Cover and place on the serving line or hold in a warming oven until ready to serve.

Macaroni & Cheese Base Mix

Nutritionals

Dry Mix Only	100 grams	Dry Mix Only	100 grams
Basic Components		Vitamins Continued	
Calories (kcal)	449.65	Biotin (mcg)	0.09
Calories from Fat (kcal)	185.32	Vitamin C (mg)	0.45
Calories from Sat Fat (kcal)	91.21	Vitamin D - IU (IU)	4.71
Protein (g)	6.2	Vitamin D - mcg (mcg)	0
Carbohydrates (g)	59.74	Vitamin E (mg)	0.05
Total Dietary Fiber (g)	0.43	Folate (mcg)	0.09
Total Sugars (g)	20.29	Vitamin K (mcg)	0.14
Added Sugar (g)	2.63	Pantothenic Acid (mg)	0.01
Monosaccharides (g)	0.16	Minerals	
Disaccharides (g)	2.75	Calcium (mg)	242.64
Other Carbs (g)	3.94	Chromium (mcg)	1.59
Fat (g)	20.85	Copper (mg)	0
Saturated Fat (g)	10.13	Fluoride (mg)	0
Mono Fat (g)	5.98	Iodine (mcg)	1.66
Poly Fat (g)	4.25	Iron (mg)	0.28
Trans Fat (g)	0.12	Magnesium (mg)	0.66
Cholesterol (mg)	16.82	Manganese (mg)	0.01
Water (g)	3.12	Molybdenum (mcg)	0
Vitamins		Phosphorus (mg)	138.74
Vitamin A - IU (IU)	205.39	Potassium (mg)	532.83
Vitamin A - RAE (mcg)	31.16	Selenium (mcg)	0.05
Caratenoid (RE)	8.37	Sodium (mg)	1767.01
Retinol (RE)	0	Zinc (mg)	0.05
Beta-Carotene (mcg)	44.48	Poly Fats	
Vitamin B1 (mg)	0	Omega 3 Fatty Acid (g)	0
Vitamin B2 (mg)	0.01	Omega 6 Fatty Acid (g)	0.01
Vitamin B3 (mg)	0.03	Other Nutrients	
Niacin (mg)	0.03	Alcohol (g)	0
Vitamin B6 (mg)	0.01	Caffeine (mg)	0
Vitamin B12 (mcg)	0.02	Choline (mg)	0.1