



PRODUCT SPECIFICATION

Art. no.	B12
Product name and packaging	Mac & Cheese (2 x 2,5 kg)
EAN trading unit	5413835100107
EAN sales unit	5413835100114
Intrastat	19022091



1. GENERAL PRODUCT INFORMATION

Product description

pre-cooked macaroni, coated with cheese cream sauce

Ingredients declaration/additives

precooked macaroni (60.0%) (water, durum **wheat** semolina), sauce (40.0%) (water, **milk**, **cream**, grated Emmentaler **cheese** (3.8%) (pasteurized **milk**, salt, lactic acid bacteria, microbiological rennet), dried **cheese** powder (3.0%) (pasteurized **milk**, salt, lactic acid bacteria, microbiological rennet), whole **milk** powder, flavoured vegetable oil (rapeseed oil, sunflower oil, rapeseed lecithin

(emulsifier), natural flavour), modified starch, rice starch, salt, **wheat** semolina, mushroomextract powder, garlic, white onions powder, nutmeg, turmeric, white pepper))

Country of origin: BELGIUM

Shelf life: Can be stored for 24 months from production in the original, sealed packaging at -18°C. Do not refreeze after thawing.

Preparation:

- Bake in oven: Heat 500 g for 20 to 25 minutes at 180°C. Brown if necessary!
- Fry in pan: Heat one portion (500 g) with two tablespoons of milk in a pan or wok and fry over medium heat for about 6 to 7 minutes, stirring regularly.
- Microwave: Place one portion (500 g) in a microwave-safe dish and cover. Heat for 5 minutes (900 W). Stir and heat for another 3 minutes. Let stand for 1 minute before serving.

2. SENSORY PARAMETERS

Flavour	typical for Mac & Cheese
Colour	golden yellow
Taste	creamy and slightly sweet
Consistency	creamy and smooth



3. Nutritional Characteristics

Characteristic	Applies
Contains gluten	Yes
Contains lactose	Yes
Vegan	No
Vegetarian	Yes

4. Nutritional values

Parameter	Target value
Energy	762,00 kJ
Energy	181,00 kcal
Total fat	6,90 g
saturated fat	3,20 g
Carbohydrates	22,30 g
of which sugars	1,80 g
Fibres	1,30 g
Proteins	6,80 g
Salt	0,52 g

5. Allergens

Allergens	Present (yes/no)
gluten containing grain	Contains
wheat	Contains
rye	Free from
barley	Free from
oat	Free from
spelt	Free from
kamut	Free from
crustacean and shellfish	Free from
egg	Free from
fish	Free from
peanuts	Free from
soy	Free from
milk	Contains
tree nuts	Free from
almond	Free from
hazelnuts	Free from
walnuts	Free from
cashewnut	Free from
pecan	Free from
Brazil nut	Free from
pistachio	Free from



macadamia nut	Free from
celery	Free from
mustard	May contain
sesame	Free from
sulphite	Free from
lupine	Free from
molluscs	Free from

6. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

7. Irradiation

This product and all processed raw material is not irradiated.

8. Microbiological data

Parameter	Tolerance
Total plate count	Less than 1500000 cfu/g
coliforms	Less than 15000 cfu/g
Escherichia coli	Less than 30 cfu/g
Yeast and moulds	Less than 3000 cfu/g
Listeria monocytogenes	Less than 10 cfu/g
Salmonella	Absent in 25 g

9. Packaging

Data	Trade unit (TU)	Selling Unit (SU)
EAN	5413835100107	5413835100114
Contents (pieces)	2 x 2,5 kg	2,5 kg
Type of packaging	box	bag
Package dimensions	380 x 245 x 140 mm	320 x 235 x 4 mm
Empty package weight	252 g	13 g

10. Logistics data

Data	
Number per layer	9
Number of layers per pallet	11
Total number per pallet	99
Total weight of product per pallet	495 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1800 mm

11. Legal Statement



This product and all used packaging material comply with all legal statements of the European Union.

12. Metal detection

All products are metal detected before packaging.

Drawn up in Diest on. 16/10/2026	
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