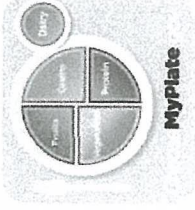




# USDA United States Department of Agriculture Food and Nutrition Service



## USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 1-29-14)

Visit us at [www.fns.usda.gov/fdd](http://www.fns.usda.gov/fdd)

### 100919- MACARONI, WHOLE WHEAT, DRY, 20 LB CARTON

<p><b>PREPARATION/ COOKING INSTRUCTIONS</b></p>	<ul style="list-style-type: none"> <li>• For 100 ½-cup servings: Boil 10 gal water (optional, add 3½ oz OR ⅓ cup salt to water). Add 5 lb 4 oz pasta to boiling water and slowly stir pasta until water boils again. Cook uncovered about 8 minutes for <i>al dente</i> pasta. <b>DO NOT OVERCOOK.</b> Drain and rinse in cool water to stop cooking. When pasta is not to be served immediately, drain off water and toss lightly with a small amount of salad oil to prevent sticking and drying out.</li> <li>• Pasta is done when tender, but firm. If pasta is to be used in a dish requiring further cooking or held on a steam table, undercook it slightly. Cover tightly and store. To reheat pasta, place in a colander and immerse in rapidly boiling water just long enough to heat thoroughly. <b>DO NOT OVERCOOK.</b></li> </ul>
<p><b>USES AND TIPS</b></p>	<ul style="list-style-type: none"> <li>• Macaroni may be combined with a tomato or meat sauce.</li> <li>• Use in recipes for soup, casseroles, or salads.</li> <li>• Combine with eggs, fish, fowl, vegetables, meat, or cheese.</li> </ul>
<p><b>FOOD SAFETY INFORMATION</b></p>	<ul style="list-style-type: none"> <li>• Visually inspect for presence of foreign substances, insects, or molds before use.</li> </ul>
<p><b>BEST IF USED BY GUIDANCE</b></p>	<ul style="list-style-type: none"> <li>• For guidance on how to effectively manage, store, and maintain USDA Foods, please see our policy memo at: <a href="http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CJ-StorandInvMgmt.pdf">http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CJ-StorandInvMgmt.pdf</a></li> </ul>

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

**USDA Nondiscrimination Statement:** "The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice or TDD). USDA is an equal opportunity provider and employer."