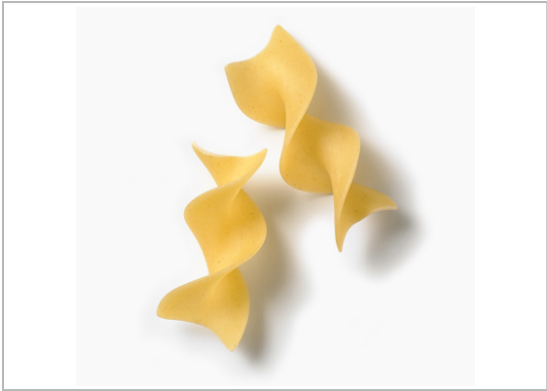


DAKOTA GROWERS

550786 - ¾” Egg Noodles (X-Wide)

Cost Efficiency: Pasta is a low cost Center of the Plate item or side dishes. Pasta offers menu versatility. Operator friendly, trans fat free, cholesterol free, good source of folic acid.



MARKETING

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat%

Saturated Fat%

Trans Fat

Cholesterol%

Sodium%

Total Carbohydrates%

Dietary Fiber%

Total Sugars

Includes Added Sugars%

Protein

Vitamin D%

Calcium%

Iron%

Potassium%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		Dist Prod Code		GTIN		Calculated Pack	
6738729160		550786		10767387291601		2 x 5#	
Brand		Brand Owner		GPC Description			
DAKOTA GROWERS		Food Service America		Pasta/Noodles - Not Ready to Eat (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
11 LBR	10 LBR	No		United States		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
16 INH	13.25 INH	9.5 INH	1.17 FTQ	9x5	730 Days	50 FAH / 80 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
N/A		N/A	N/A			N/A	

HANDLING SUGGESTIONS

The product shall be stored and transported in a clean, uninfested dry environment at ambient temperature. 55 - 65% RH is ideal; 50 - 90°F is recommended. Do not freeze.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - NI

Eggs - NI

Soybean - NI

Wheat - NI

Sesame - NI
- Peanuts - NI

Tree - NI

Fish - NI

Shellfish - NI

INGREDIENTS

DAKOTA GROWERS

550786 - ¾" Egg Noodles (X-Wide)

Cost Efficiency: Pasta is a low cost Center of the Plate item or side dishes. Pasta offers menu versatility. Operator friendly, trans fat free, cholesterol free, good source of folic acid.

PREPARATION & COOKING SUGGESTIONS

Prep instructions: Cooking for 1 lb. of pasta: 1. Bring 4 – 6 quarts of water to a rapid boil. Add 1 – 2 teaspoons salt if desired. 2. Add pasta to the boiling water, stirring occasionally. 3. Cook to desired degree of tenderness. 4. Drain pasta and serve.

SERVING SUGGESTIONS

2 ounces dry

MORE INFORMATION

NUTRITIONAL ANALYSIS

NUTRITIONAL CLAIMS

KOSHER	YES
--------	-----

MORE IMAGES

