# 550761 - DG PAS-DKGR WWT PENRIG 2-5 LB

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

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#### PRODUCT SPECIFICATIONS

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Code		Τ	Dist Prod Code				GTIN			Calculated Pack	
6738791980			550761				10767387919802			2/5 lbs	
Brand		П	Brand Owner				GPC Description			tion	
DAKOTA GROWERS		RS	DAKOTA GROWERS PASTA COMPANY					Pasta/N	Pasta/Noodles - Not Ready to Eat (Shelf Stable)		
Gross Weight		Net	et Weight C		Case/Catch Weight		Cou	untry Of Origin		Kosher	Child Nutrition
11 LBR		10	10 LBR		No		United States		Undeclared	No	
Shipping											
Length	yth Width		Height		Volume	TIxHI		Shelf Life		Storage Temp From/To	
16 INH 13.25 INH		5 INH	5 INH		0.61 FTQ	9x9		720 Days		35 FAH / 90 FAH	
Traceability Regulation											
Regulation Type		ре	Regulatory		Trade Item R		Regulation		Re	Regulation Restrictions and	
Code			Act			Compliant			Descriptors		
N/A			N/A			N/A			N/A		

# **Nutrition Facts**

80 Servings per container

Serving Size 2 ounces dry

Amount Per Serving Calories

180

	% Daily Value*
Total Fat 1.5	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
<b>Total Carbohydrates</b> 40 g	15%
Dietary Fiber 6 g	21%
Total Sugars 2 g	
Includes 0 g Added Sugars	0%
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 20 mg	2%
Iron 2 mg	10%
Potassium 240 mg	6%

\* 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.

### 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'



Peanuts - N

( Eggs - MC

((ij)) Tree - N

🗞 Soybean - N

ean - N 🛛 😥

(SO) Fish - N

🛞 Wheat - MC

(IIII) Shellfish - NI

Sesame - N

(!) Crustaceans - N

( ! ) Molluscs - N

# INGREDIENTS

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100 % Whole Durum Wheat Flour

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# PREPARATION & COOKING SUGGESTIONS



# SERVING SUGGESTIONS

2 ounces dry



# MORE INFORMATION

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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.

## **NUTRITIONAL ANALYSIS**



Calories	180
Protein	7 g
Total Carbohydrates	40 g
Sugars	2 g
Dietary Fiber	6 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	1.5
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	20 mg
Iron	2 mg
Potassium	240 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## **NUTRITIONAL CLAIMS**

