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

Code Dist Prod Code		GTIN	Calculated Pack	
6738791980	550761	10767387919802	2/5 lbs	

Brand	Brand Owner	GPC Description	
DAKOTA GROWERS DAKOTA GROWERS PASTA COMPANY		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	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16 INH	13.25 INH	5 INH	0.61 FTQ	9x9	720 Days	35 FAH / 90 FAH

Nutrition Facts

Servings per container

Serving Size 2 ounces dry

Amount Per Serving Calories

210

% Daily Value* 2% 0%
0%
0%
0%
14%
8%
rs 0%

Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 2 mg	10%

* 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.

ALLERGENS



SERVING SUGGESTIONS

2 ounces dry





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'

(門) Milk - MC

Peanuts - N

Eggs - MC

((1)) Tree Nuts - N

(M) Shellfish - NI

Soy - N

Fish - N

(🕸) Wheat - MC

Sesame - N

INGREDIENTS

100 % Whole Durum Wheat Flour

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.

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.

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	210
Protein	7 g
Total Carbohydrates	42 g
Sugars	3 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	1
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	0 mg
Iron	2 mg
Potassium	130 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

