

# 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	Tlx/Hi	Shelf Life	Storage Temp From/To
16 INH	13.25 INH	5 INH	0.61 FTQ	9x9	720 Days	35 FAH / 90 FAH

## 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 - MC
- Eggs - MC
- Soy - N
- Wheat - MC
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - NI

## 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.

## MORE INFORMATION

# Nutrition Facts

Servings per container		2 ounces dry
<b>Serving Size</b>		<b>2 ounces dry</b>
<b>Amount Per Serving</b>		
<b>Calories</b>		<b>210</b>
		<b>% Daily Value*</b>
<b>Total Fat</b> 1		<b>2%</b>
Saturated Fat 0 g		<b>0%</b>
Trans Fat 0 g		
<b>Cholesterol</b> 0 mg		<b>0%</b>
<b>Sodium</b> 0 mg		<b>0%</b>
<b>Total Carbohydrates</b> 42 g		<b>14%</b>
Dietary Fiber 2 g		<b>8%</b>
Total Sugars 3 g		
Includes 0 g Added Sugars		<b>0%</b>
<b>Protein</b> 7 g		
Vitamin D 0 mcg		0%
Calcium 0 mg		0%
Iron 2 mg		10%
Potassium 130 mg		2%

\* 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.

## SERVING SUGGESTIONS

2 ounces dry

## INGREDIENTS

100 % Whole Durum Wheat Flour

## 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.

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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

