550399 - DG PAS-PASG LAS RBD 10" 1-10 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



Amount Per Serving Calories 2 10 **Daily Value* Total Fat 1 Saturated Fat 0 g 0 0%

Nutrition Facts

Servings per container

Trans Fat 0 g Cholesterol 0 mg 0% Sodium 0 mg 0% Total Carbohydrates 42 g 14% Dietary Fiber 2 g 8%

Dietary Fiber 2 g	8%
Total Sugars 3 g	
Includes 0 a Added Sugars	0%

Protein / 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

PRODUCT SPECIFICATIONS

Code	:		Dist Prod Code				GTIN			Calculated Pack	
67387341	L60		550399				10767387341603			1/10 lbs	
Bran	ıd		Brand Owner					GPC Description			
DAKOTA GR	OWER	s	DAKOTA GROWERS PAST			GROWERS PASTA COMPANY			Pasta/Noodles - Not Ready to Eat (Shelf Stable)		
Gross We	ight	Net \	Weight	Case	e/Catch We	/eight Country Of Orig			Origin	Kosher	Child Nutrition
11 LBR	11 LBR 10 LBR			No	No United States			ites	Yes	No	
Shipping											
Length	Wi	Width He		ght	nt Volume		-11	Shelf Life		Storage Temp From/To	
14.75 INH	10.62	25 INH	INH 5.375 INH		0.49 FTQ	10x	7	720 Day	s	35 FAH / 90 FAH	
Traceability Regulation											
Regulation Type Regulatory Code Act		-	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors					
N/A	\	N/A			N/A		N/A				

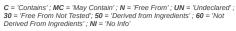
HANDLING SUGGESTIONS



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.









(Peanuts - N



(17) Tree - N



(℘) Fish - N

Wheat - C

Shellfish - NI



(!) Crustaceans - N

INGREDIENTS



Semolina, enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin mononitrate, riboflavin, folic acid).

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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS

2 ounces dry



MORE INFORMATION



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	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



VEGAN	YES	
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KOSHER	YES

[C

MORE IMAGES

