



Farfalle, originally from Lombardy and Emilia Romagna, take their name from their distinctive bow tie shape with a tight frill in the centre. The condiments recommended for Farfalle are light sauces: sauces made from butter with peas and ham; white sauces with delicate flavours made from salmon and cream; sauces made from mild, soft cheeses with a dash of saffron or curry. This...



MARKETING

Slow drying, we still use the same method today to best preserve the natural flavor and aroma of wheat and the natural color of our semolina for a superior quality pasta. The best durum wheats, we select the best durum wheats, from Italy and the rest of the world in terms of gluten quality, healthiness, protein content and organoleptic characteristics. Coarse-grain semolina, we use only "coarse"-grain semolina in order to preserve the integrity of the gluten and obtain a pasta which is always "al dente". Cold majella mountain water, we make our dough solely with cold water from the Majella mountains, at a temperature of less than 59° F ensuring perfect firmness when cooked. Bronze drawn, we craft our pasta with bronze draw plates to guarant...

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
VSA9093	550230	00024094680931	4/5 lbs

Brand	Brand Owner	GPC Description
DE CECCO	F.lli De Cecco Di Filippo Fsm SPA	Pasta/Noodles - Not Ready to Eat (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
22.051 LBR	20 LBR	No	Italy	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.25 INH	11.69 INH	13.3 INH	2215.547 INQ	11x4	1080 Days	41 FAH / 95 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 - UN

Eggs - UN

Soy - MC

Wheat - C

Sesame - UN

Peanuts - UN

Tree Nuts - UN

Fish - UN

Shellfish - NI

SERVING SUGGESTIONS

FOR A PERFECT COOKING: use 6 quarters of water per 1 lb of pasta. Bring water to a boil. Add salt to taste. Add pasta to boiling water. Stir from time to time. Cook for 13-11 minute, drain and season.

HANDLING SUGGESTIONS

Store away from heat, humidity and direct sunlight

PREPARATION & COOKING SUGGESTIONS

FOR A PERFECT COOKING: use 6 quarters of water per 1 lb of pasta. Bring water to a boil. Add salt to taste. Add pasta to boiling water. Stir from time to time. Cook for 13-11 minute, drain and season.

Nutrition Facts

40 Servings per container

Serving Size Serving Size (56g) 2 oz.

Amount Per Serving

Calories200

% Daily Value*

Total Fat 1 g	1 %
Saturated Fat 0 g	0 %
Trans Fat 0 g	
Cholesterol 0 mg	0 %
Sodium 0 mg	0 %
Total Carbohydrates 40 g	15 %
Dietary Fiber 2 g	6 %
Total Sugars 2 g	
Includes Added Sugars	%
Protein 8 g	

Vitamin D 0 mcg	0 %
Calcium 15 mg	0 %
Iron 1.7 mg	10 %
Potassium 139 mg	4 %

* 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.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	200	Total Fat	1 g	Sodium	0 mg
Protein	8 g	Trans Fat	0 g	Calcium	15 mg
Total Carbohydrates	40 g	Saturated Fat	0 g	Iron	1.7 mg
Sugars	2 g	Added Sugars		Potassium	139 mg
Dietary Fiber	2 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	0.5 mg
Vitamin A (RE)		Vitamin E		Niacin	3.5 mg
Vitamin C		Folate		Riboflavin	0.2 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

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