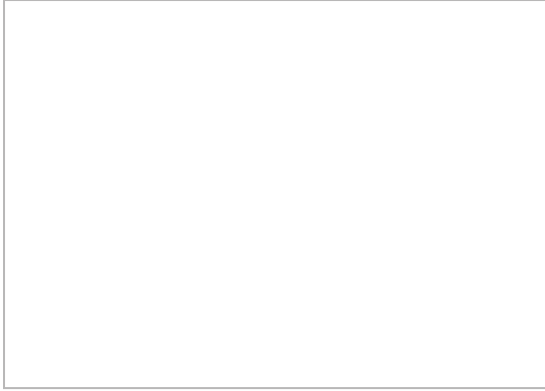


551199 - De Cecco Spaghetti 5 lbs

Historically, official mention of the term "spaghetto" can be traced back to the first dictionary of the Italian language by Nicolò Tommaseo and Bernardo Bellini (1819). The word "spaghetto" was included as the "masculine singular diminutive of spago (thread)" and mention is made of "Minestra di Spaghetti" (spaghetti soup) which is pasta the size of a long, thin thread such as ...



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
VSA8012	551199	00024094680122	4 x 5#

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
20.95 LBR	20 LBR	No	Italy	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.08 INH	7.56 INH	8.97 INH	819.183 INQ	20x6	1095 Days	41 FAH / 95 FAH

HANDLING SUGGESTIONS

Store away from heat, humidity and direct sunlight

SERVING SUGGESTIONS

FOR A PERFECT COOKING: use 6 quarters of water per 1 lb of pasta. Bring water to the boil and add a pinch of salt and the pasta. Stir from time to time. Cook for 10-12 minute, drain and season.

Nutrition Facts

40 Servings per container

Serving Size **Serving Size (56g) 2 oz.**

Amount Per Serving
Calories **200**

	% 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.

INGREDIENTS

Durum WHEAT Semolina, vitamins (niacin, thiamine mononitrate, riboflavin, folic acid), iron (ferrous lactate). Contains WHEAT. May contain SOY.

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
- Soybean - MC
- Wheat - C
- Sesame - UN
- Celery - UN
- Peanuts - UN
- Tree - UN
- Fish - UN
- Shellfish - NI
- Crustaceans - UN

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	200
Protein	8 g
Total Carbohydrates	40 g
Sugars	2 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	1 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	15 mg
Iron	1.7 mg
Potassium	139 mg
Zinc	
Phosphorus	
Thiamin	0.5 mg
Niacin	3.5 mg
Riboflavin	0.2 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES

