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

W=

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	Code Dist Prod Code			е	GTIN				Calculated Pack		
VSA8012 551199				00024094680122				4 x 5#			
Brand Brand Owner				er		GPC Description					
DE CECCO F.Ili De Cecco Di Filippo Fsm				o Fsm SPA		Pasta/Noodles - Not Ready to Eat (Shelf Stable)					
Gross Weight Net		Net	Weight	eight Case/Catch W			Country Of Origin		rigin	Kosher	Child Nutrition
20.95 LBR		20	LBR		No		Italy		Undeclared	No	
Shipping											
Length	gth Width		Heigh	t '	Volume Tixi		ні	Shelf Life		Storage Temp From/To	
12.08 INH	12.08 INH 7.56 INH		8.97 INI	H 819.183 INQ		20>	0x6 1095 Days		s	41 FAH / 95 FAH	
Traceability Regulation											
Regulation Type		ре	Regulatory		Trad	Trade Item Regulation		ulation	Regulation Restrictions and		
Code			Act		Compli		lian	ant		Descriptors	
N/A			N/A	N/A		N/A			N/A		

Nutrition Facts

40 Servings per container

Serving Size Serving Size (56g) 2 oz.

Amount Per Serving

200

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%

HANDLING SUGGESTIONS

Store away from heat, humidity and direct sunlight



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

Peanuts - UN

(Eggs - UN

(1) Tree - UN

Soybean - MC

Fish - UN

(🕸) Wheat - C

Shellfish - NI

Sesame - UN

! Crustaceans - UN

() Celery - UN

INGREDIENTS

advice.



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

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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION



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.

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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





