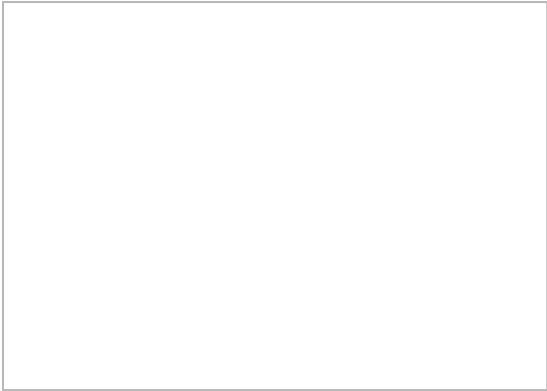


551199 - De Cecco Spaghetti 5 lbs

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.

PREPARATION & COOKING 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.

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

MORE INFORMATION



DE CECCO

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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



MORE IMAGES

