550230 - De Cecco Farfalle 5 lbs

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...

Q

PRODUCT SPECIFICATIONS

Code		Dist Prod Code				G	TIN	Calculated Pack		
VSA9093	093 550230				00024094680931			4/5 lbs		
Brand	Brand Brand Owner GPC Description				I					
DE CECCO	DE CECCO F.Ili De Cecco Di Filippo Fsm SPA				4	Pasta/Noodles - Not Ready to Eat (Shelf Stable)				
Gross Wei	Gross Weight Net Weight			Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition	
22.051 LB	0		20 LBR No			Italy		Undeclared	No	
Shipping										
Length	W	idth	Heigh	t Volume	Т	IxHI	Shelf Life	Storage T	emp From/To	

			51	npping		
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.25 INH	11.69 INH	13.3 INH	2215.547 INQ	11x4	1095 Days	41 FAH / 95 FAH

HANDLING SUGGESTIONS

Store away from heat, humidity and direct sunlight

SERVING SUGGESTIONS

FOR A PERFECT COOKING: use 6 guarters 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 200 Calories

	% 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 nutrie contributes to a daily diet. 2,000 calories a day is use advice.	

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.

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 = 'Derive Derived From Ingredients'; NI = 'No Info' erived from Ingredients' ; 60 = 'Not

(內) Milk - UN (S) Peanuts - UN 🔘 Eggs - UN () Tree - UN Soybean - MC (🔊) Fish - UN 🛞 Wheat - C (Shellfish - NI 🛞 Sesame - UN (!) Crustaceans - UN

[] Celery - UN



(+)

550230 - De Cecco Farfalle 5 lbs

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...

NUTRITIONAL ANALYSIS

T

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





Last Saved: 25 March 2025 | Printed: 04 April 2025

U