



MARKETING

Freezer



Nutrition Facts

39 Servings per container

Serving Size 1 Cup

Amount Per Serving
Calories 390

% Daily Value*

Total Fat 3.5 g 5%

Saturated Fat 1 g 4%

Trans Fat 0 g

Cholesterol 45 mg 15%

Sodium 20 mg 1%

Total Carbohydrates 76 g 25%

Dietary Fiber 1 g 6%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 16 g

Vitamin D 0.24 mcg 0.02%

Calcium 37.65 mg 4%

Iron 3.78 mg 20%

Potassium 389.49 mg 0.08%

* 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
13100	10812072010071	48/4 OZ				
Brand	Brand Owner	GPC Description				
Alfresco Pasta	Alfresco Pasta	Pasta/Noodles - Not Ready to Eat (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
13.35 LBR	12 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.5 INH	8 INH	16 INH	0.7 FTQ	12x05	234 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

See label for suggestions-----



ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - C
- Soybean - N
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Durum wheat flour (enriched with niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), enriched semolina (semolina, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid). Water, whole fresh pasteurized eggs, tumeric extract.

32482 - Linguine

Long, tender thin egg noodle.



PREPARATION & COOKING SUGGESTIONS

Do not thaw before cooking. Add 1 lb pasta per 8 quarts boiling water with 1 tablespoon salt and stir until pasta is fully separated and water returns to a boil (3-4 minutes.)

SERVING SUGGESTIONS

For use in any pasta dish, entree or otherwise.

MORE INFORMATION