

DAKOTA GROWERS

551257 - DG PASC RAINBOW SPIRALS 1/10

Cost Efficiency: Pasta is a low cost Center of the Plate item or side dishes. Pasta offers menu versatility. Operator friendly, trans fat free, cholesterol free, good source of folic acid.



MARKETING

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
6738720161	551257	10767387201617	1 x 10#

Brand	Brand Owner	GPC Description
DAKOTA GROWERS	DAKOTA GROWERS PASTA COMPANY	Pasta/Noodles - Not Ready to Eat (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11 LBR	10 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
20 INH	12 INH	5.25 INH	0.73 FTQ	8x9	720 Days	35 FAH / 90 FAH

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 - N
- Peanuts - N
- Eggs - N
- Tree Nuts - N
- Soy - N
- Fish - N
- Wheat - C
- Shellfish - NI
- Sesame - N

SERVING SUGGESTIONS

2 ounces dry

Nutrition Facts

80 Servings per container

Serving Size2 ounces dry

Amount Per Serving

Calories210

% Daily Value*

Total Fat12%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium0 mg0%

Total Carbohydrates42 g14%

Dietary Fiber2 g8%

Total Sugars3 g

Includes 0 g Added Sugars0%

Protein7 g

Vitamin D0 mcg0%

Calcium0 mg0%

Iron2 mg10%

Potassium130 mg2%

* 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, tomato solids, dried spinach, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, folic acid

HANDLING SUGGESTIONS

The product shall be stored and transported in a clean, uninfested dry environment at ambient temperature. 55 - 65% RH is ideal; 50 - 90°F is recommended. Do not freeze.

PREPARATION & COOKING SUGGESTIONS

Prep instructions: Cooking for 1 lb. of pasta: 1. Bring 4 – 6 quarts of water to a rapid boil. Add 1 – 2 teaspoons salt if desired. 2. Add pasta to the boiling water, stirring occasionally. 3. Cook to desired degree of tenderness. 4. Drain pasta and serve.

MORE INFORMATION

DAKOTA GROWERS

551257 - DG PASG RAINBOW SPIRALS 1/10

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NUTRITIONAL ANALYSIS



Calories	210	Total Fat	1	Sodium	0 mg
Protein	7 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	42 g	Saturated Fat	0 g	Iron	2 mg
Sugars	3 g	Added Sugars	0 g	Potassium	130 mg
Dietary Fiber	2 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)	0 0 iu	Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)	0	Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



VEGAN	YES	KOSHER	YES
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