# 551257 - DG PASG 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



#### MARKETING



# **Nutrition Facts**

80 Servings per container

Serving Size 2 ounces dry

**Amount Per Serving Calories** 

	% Daily Value*
Total Fat 1	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%

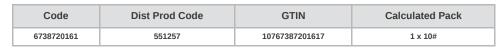
Sodium 0 mg 0% **Total Carbohydrates** 42 g 14% Dietary Fiber 2 g 8%

Total Sugars 3 g Includes 0 g Added Sugars

Protein 7 g Vitamin D 0 mcg 0% Calcium 0 mg 0% Iron 2 ma 10%

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



Brand	1	Brand Owner	GPC Description	
DAKOTA GROV	VERS DAKOTA GE	ROWERS 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	TIxHI	Shelf Life	Storage Temp From/To
20 INH	12 INH	5.25 INH	0.73 FTQ	8x9	720 Days	35 FAH / 90 FAH

### **ALLERGENS**



### SERVING SUGGESTIONS





2%

0%

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'

(內) Milk - N

( Peanuts - N

(n) Eggs - N

(1) Tree Nuts - N

Shellfish - NI

(🗞) Soy - N

Fish - N

🛞 Wheat - C

Sesame - N

2 ounces dry

# **INGREDIENTS**

Potassium 130 mg

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

#### HANDLING SUGGESTIONS

recommended. Do not freeze.



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

#### PREPARATION & COOKING SUGGESTIONS

Prep instructions: Cooking for 1 lb. of pasta: 1. Bring 4-6 quarts of water to a rapid boil. Add 1-2teaspoons 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



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#### **NUTRITIONAL ANALYSIS**



Calories	210
Protein	7 g
Total Carbohydrates	42 g
Sugars	3 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	1
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	0 mg
Iron	2 mg
Potassium	130 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

### **NUTRITIONAL CLAIMS**



VEGAN YE	ES
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KOSHER YES

# MORE IMAGES



