Afeltra Pasta Di Gragnano IPG

363991 - Vesuvio

The Vesuvio pasta shape, is a typical format of the Neapolitan and Gragnano tradition,We use only grains of Italian origin, more precisely of the Tavoliere delle Puglie in the south of Italy. All groats have a coarse granulometry, allowing them to express their organoleptic properties at their best. In fact, although it takes longer times for the mixture, it reduces the damage ...

MARKETING

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
8033140537633	08033140537633	12/17.6 OZ

Brand	Brand Owner	GPC Description
Afeltra Pasta Di Gragnano IPG	Premiato Pastificio Afeltra S.r.l	Pasta/Noodles - Not Ready to Eat (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
13.9 LBR	13.2 LBR	No	Italy	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8.66 INH	19.29 INH	11.02 INH	1.07 FTQ	07x06	712 Days	60 FAH / 77 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

9 Servings per container

Serving Size **56.0 GR**

Amount Per Serving

Calories **200**

	% 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 42 g	**15%**
Dietary Fiber 2 g	**7%**
Total Sugars 3 g	
Includes 0 g Added Sugars	**0%**
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.67 mg	4%
Potassium 140 mg	2%

* 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.

HANDLING SUGGESTIONS

store in a cool dry place---UNIT UPC: 8033140537633---

ALLERGENS

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

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

INGREDIENTS

semolina and water

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PREPARATION & COOKING SUGGESTIONS

Use a liter of water for every 100 grams of pasta. Boil the water, after add 10 grams of salt for each liter of water. Drop the pasta. Follow the cooking times given on the back of the package. Drain the pasta and add the sauce. For better cooking, sauté the pasta in a pan with the sauce.

SERVING SUGGESTIONS

Store on pallets and in whole cartons

MORE INFORMATION