550755 - De Cecco Penne Rigate 5 lbs

Penne Rigate are part of the short, diagonal cut, ridged pasta family and are one of the most well-known type of pasta, as well as being the most versatile in the kitchen. In Italian, the term "Penne" refers to the goose feather which was used historically to write with and was cut on a diagonal to achieve a really thin tip. The shape, obtained from a pasta tube, can be smooth ...



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...

PRODUCT SPECIFICATIONS

| PRODUCT SPECIFICATIONS | | | | | | | | | | | |
|-------------------------|------------------|----------------|-----------------------------|--------|-------------------------------|-----------------|---|------------|-----------------|--------------------------|----|
| Code | | Dist Prod Code | | | GTIN | | | | Calculated Pack | | |
| VSA8041 | | | 550 | 550755 | | | 00024094680412 | | | 4/5 lbs | |
| Brand | | | Brand Owner | | | GPC Description | | | | | |
| DE CECCO F.Ili | | | De Cecco Di Filippo Fsm SPA | | | | Pasta/Noodles - Not Ready to Eat (Shelf Stable) | | | | |
| Gross Weight Ne | | Net | t Weight Cas | | se/Catch Weight | | Country Of Origin | | Kosher | Child Nutrition | |
| 21.466 LBR | | 20 | 20 LBR | | No | | Italy | | | Undeclared | No |
| Shipping | | | | | | | | | | | |
| Length Width | | idth | Heigh | nt | Volume | TIxHI | | Shelf Life | | Storage Temp From/To | |
| 14.45 INH | 15 INH 10.12 INH | | 11.33 II | NH 1 | L572.015 INQ | 2 1 | 1x5 | 1095 Days | | 41 FAH / 95 FAH | |
| Traceability Regulation | | | | | | | | | | | |
| Regulation Type Code | | ре | Regulatory Act | | Trade Item Regul Compliant | | ation | | | strictions and iptors | |
| N/A | | | N/A | | | N/A | | | N/A | | |

Nutrition Facts

40 Servings per container

Serving Size Serving Size (56g) 2 oz.

Amount Per Serving 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 | |

HANDLING SUGGESTIONS



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'

(門) Milk - UN

(Peanuts - UN

() Eggs - UN

Tree - UN

Soybean - MC

(SO) Fish - UN

🛞 Wheat - C

Shellfish - NI

(%) Sesame - UN

(!) Crustaceans - UN

() Celery - UN

INGREDIENTS

advice.



Durum WHEAT Semolina, vitamins (niacin, thiamine mononitrate, riboflavin, folic acid), iron (ferrous lactate). Contains WHEAT. May contain SOY.

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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION



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 12-10 minute, drain and season.

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NUTRITIONAL ANALYSIS



| Calories | 200 |
|---------------------|------|
| Protein | 8 g |
| Total Carbohydrates | 40 g |
| Sugars | 2 g |
| Dietary Fiber | 2 g |
| Lactose | |
| Sucrose | |
| Vitamin A (IU) | |
| Vitamin A (RE) | |
| Vitamin C | |
| Magnesium | |
| Monosodium | |

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

| Sodium | 0 mg |
|--------------|--------|
| Calcium | 15 mg |
| Iron | 1.7 mg |
| Potassium | 139 mg |
| Zinc | |
| Phosphorus | |
| | |
| Thiamin | 0.5 mg |
| Niacin | 3.5 mg |
| Riboflavin | 0.2 mg |
| Vitamin B-12 | |
| Nitrates | |

NUTRITIONAL CLAIMS



MORE IMAGES





