

363971 - Tortiglione

The tortiglione pasta 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 of ...



MARKETING



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.

PRODUCT SPECIFICATIONS



Code		GTIN		Pack Description		
8033140537732		08033140537732		12/17.6 OZ		
Brand		Brand Owner		GPC Description		
Afeltra Pasta Di Gragnano IPC		Premiato Pastifico 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	Tlx/Hi	Shelf Life	Storage Temp From/To
8.66 INH	19.29 INH	11.02 INH	1.07 FTQ	07x06	980 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			

HANDLING SUGGESTIONS



store in a cool dry place---UNIT UPC:
8033140537732---

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 - N
- Eggs - N
- Soybean - N
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - 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 pallet and in whole carton box

MORE INFORMATION