

# 550256 - DG PAS-PASG ELB MAC HW 2-10 LB

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
6738710320	550256	10767387103201	2 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
21 LBR	20 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
16 INH	13.25 INH	6.5 INH	0.8 FTQ	9x7	720 Days	35 FAH / 90 FAH

## Nutrition Facts

160 Servings per container

**Serving Size** 2 ounces dry

**Amount Per Serving**  
**Calories** **210**

% 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 Added Sugars %

**Protein** 7 g

Vitamin D %

Calcium 0 mg 0%

Iron 2 mg 10%

Potassium %

\* 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.

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

## SERVING SUGGESTIONS



2 ounces dry

## INGREDIENTS



Semolina, enriched with iron (ferrous sulfate) and B vitamins (niacin, 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



# 550256 - DG PAS-PASG ELB MAC HVW 2-10 LB

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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	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

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

## NUTRITIONAL CLAIMS



VEGAN	YES
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KOSHER	YES
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