# 550256 - DG PAS-PASG ELB MAC HVW 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



#### MARKETING



# **Calories** % Daily Value\* %

2 ounces dry

**Nutrition Facts** 

160 Servings per container

**Serving Size** 

Amount Per Serving

lotal Fat 1	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
<b>Total Carbohydrates</b> 42 g	14%
Dietary Fiber 2 g	8%
Total Sugars 3 g	
Includes Added Sugars	%
Protein 7 g	

Protein / 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

#### PRODUCT SPECIFICATIONS

Code	Code		Dist Prod Code			e GTIN				Calculated Pack		
6738710	6738710320		550256			10767387103201				2 x 10#		
Brar	Brand		Brand Owner			nd Owner			GI	GPC Description		
DAKOTA GF	ROWER	s	DAKOTA GROWERS PASTA			RS PASTA COMPANY Pasta/N			loodles -	s - Not Ready to Eat (Shelf Stable)		
Gross We	Gross Weight No		t Weight Case		se/Catch Weight		Co	Country Of Origin		n Kosher Child Nutrition		
21 LBR	21 LBR		20 LBR		No			United States		Yes No		
						Shippi	ng					
Length	Wi	dth	Heigh	nt '	Volume	TIxHI		Shelf Life	e	Storage Temp From/To		
16 INH	13.2	5 INH	6.5 IN	н	0.8 FTQ	9x7		720 Days		35 FAH / 90 FAH		
					Tracea	bility R	egul	lation				
Regulatio		oe		Regulatory Act		rade Item Regulation Compliant		Re	Regulation Restrictions and Descriptors			
N/A			N/A				N/A		N/A		/A	

# 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

# **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 - N

Peanuts - N

( Eggs - N

Tree - N

🗞 Soybean - N

(SO) Fish - N

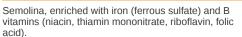
( Wheat - C

Shellfish - NI

(%) Sesame - N

(!) Crustaceans - N

# **INGREDIENTS**



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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.

# PREPARATION & COOKING SUGGESTIONS



# SERVING SUGGESTIONS

2 ounces dry



# MORE INFORMATION



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.

NUTRITIONAL ANALYSIS

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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	CL AIMS
HOLKILIONAL	CLAIIVIS

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VEGAN YES
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