550631 - DAGR WW WIDE EGG NOODLE 2/5

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

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.

PRODUCT SPECIFICATIONS

JUCI SPECIF	TCATIONS		
Code	Dist Prod Code	GTIN	Calculated Pack

Prand Owner			CDC Description			
	6738790028	550631	10767	387900282	2 x 5#	

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
11 LBR	10 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16 INH	13.25 INH	9.5 INH	1.165 FTQ	9x5	720 Days	35 FAH / 90 FAH

Nutrition Facts

80 Servings per container

Serving Size 2 ounces dry

Amount Per Serving Calories

% 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

Protein 7 g Vitamin D 0 mcg 0% Calcium 0 mg 0% Iron 2 ma 10%

Includes 0 g Added Sugars

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



SERVING SUGGESTIONS





2%

0%

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'

例Milk - N

(Peanuts - N

(Eggs - C

(1) Tree Nuts - N

Shellfish - NI

(%) Soy - N

Fish - N

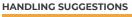
(🕸) Wheat - C (%) Sesame - N

2 07.

Whole Durum Wheat Flour, Eggs.

Potassium 130 mg

INGREDIENTS





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.

Prep instructions: Cooking for 1 lb. of pasta: 1. Bring 4-6 quarts of water to a rapid boil. Add 1-2teaspoons salt if desired. 2. Add pasta to the boiling

PREPARATION & COOKING SUGGESTIONS

water, stirring occasionally. 3. Cook to desired degree of tenderness. 4. Drain pasta and serve.

MORE INFORMATION



DAKOTA GROWERS

550631 - DAGR WW WIDE EGG NOODLE 2/5

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.

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

Sodium	0 mg
Calcium	0 mg
Iron	2 mg
Potassium	130 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

