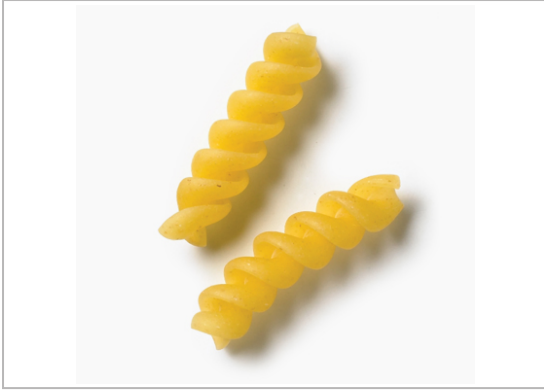


550921 - DG PAS-PASG ROTINI (1/2") 2-10 LB

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
6738770320	550921	10767387703203	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	TlxHI	Shelf Life	Storage Temp From/To
20 INH	12 INH	9.5 INH	1.32 FTQ	8x5	720 Days	35 FAH / 90 FAH

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrates %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

Protein

Vitamin D %

Calcium %

Iron %

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 - NI
- Eggs - NI
- Soy - NI
- Wheat - NI
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

SERVING SUGGESTIONS



2 ounces dry

INGREDIENTS



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



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NUTRITIONAL ANALYSIS



NUTRITIONAL CLAIMS



KOSHER	YES
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