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



Nutrition Facts Servings per container

Serving Size

Amount Per Serving

Cal	ories
Vui	

	% Daily Value
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein	
Vitamin D	9/
Calcium	9/
Iron	9/
Potassium	9/

contributes to a daily diet. 2,000 calories a day is used for general nutrition

PRODUCT SPECIFICATIONS

Code	•		Dist P	ode		GTIN			Calculated Pack		
6738770320 550921				:	10767387703203			2 x 10#			
Brand				Brand Owner				GPC Description			
DAKOTA GROWERS			DAKOTA GROWERS PASTA COMPANY				ΙΥ	Pasta/Noodles - Not Ready to Eat (Shelf Stable)			
Gross Weight Ne		Ne	t Weight	jht Case/Catch Weig			Co	ountry Of	Origin	Kosher	Child Nutrition
21 LBR	21 LBR		20 LBR		No			United States		Yes	No
Shipping											
Length	Wic	lth	Height	Volume		TIxHI	:	Shelf Life		Storage Temp From/To	
20 INH	12 I	NH	NH 9.5 INH		1.32 FTQ			720 Days		35 FAI	H / 90 FAH
Traceability Regulation											
Regulation Type		ре	Regulatory Trade		e Item R	Item Regulation		Re	Regulation Restrictions and		
Code			Act		Compl	Compliant		Descriptors			
N/A			N/A			N/A	N/A		N/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

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'



ALLERGENS

Peanuts - NI



Tree - NI

🗞 Soybean - NI

(Wheat - NI

(S) Fish - NI

Shellfish - NI

(%) Sesame - NI

INGREDIENTS



DAKOTA GROWERS

NUTRITIONAL CLAIMS

KOSHER

YES

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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 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. SERVING SUGGESTIONS Ounces dry 2 ounces dry NUTRITIONAL ANALYSIS

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