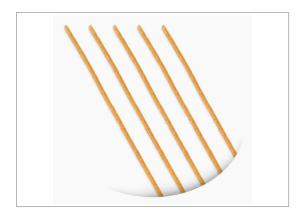
#### 551193 - DG PAS-DKGR WWT SPAG 2-5 LB

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

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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.

#### PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
6738790380	551193	10767387903801	2/5 lbs

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	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.1875 INH	10.0625 INH	5.125 INH	0.33 FTQ	16x9	720 Days	35 FAH / 90 FAH

# **Nutrition Facts**

80 Servings per container

Serving Size

Amount Per Serving Calories

210

2 ounces dry

	% 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%

 Distany Fiber 2 g
 8%

Dietary Fiber 2 g

Total Sugars 3 g

Includes 0 g Added Sugars

0%

 Protein 7 g

 Vitamin D 0 mcg
 0%

 Calcium 0 mg
 0%

 Iron
 10%

\* 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 ounces dry





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'

(門) Milk - N

Peanuts - N

( Eggs - N

Tree Nuts - N

Soy - N

Fish - N

(🔅) Wheat - C

Shellfish - NI

Sesame - N

## INGREDIENTS

Potassium 130 mg

100 % Whole Durum Wheat Flour.

#### 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



## DAKOTA GROWERS

# **551193 - DG PAS-DKGR WWT SPAG 2-5 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.

## 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	
Potassium	130 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

#### **NUTRITIONAL CLAIMS**

KOSHER	YES
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