550290 - WHOLE GRAIN ELBOW

The name derives from Italian maccheroni. Tubular, narrow curved pasta made from at least 51% whole-grain/whole wheat flour - one of the most common short shapes, good for most sauces as well as baked dishes. In Italy Maccherone (macaroni) refers to ALL dried pasta, in the US the term is often misused to refer to the Elbow shape.



MARKETING



PRODUCT SPECIFICATIONS

PRODUCT SPECIFICATIONS										
Code		Dist Prod Code)	GTIN			Calculated Pack	
9075-000		550290				10070753090754			1 / 2 / 10.0 Pound	
Brand		Brand Owner				GPC Description				
ZEREGA	EGA A. Zerega's Sons, Inc.				Pasta/Noodles - Not Ready to Eat (Shelf Stable)					
Gross Weight Net Weig		Weight	Case	/Catch	Weight	Country Of Origin		Kosher	Child Nutrition	
21 LBR 2		20	LBR		No	United States		ates	Yes	No
Shipping										
Length	ength Width		Height		Volume		Shelf Life		Storage Temp From/To	
15.25 INH	INH 11.5 INH		7.25 IN	н О.	736 FTQ	10x7	365 Days		50 FAH / 80 FAH	
Traceability Regulation										
Regulation Type Code		е	Regulatory Act		Trade Item Regulation Compliant		_	Regulation Restrictions and Descriptors		
N/A			N/A		N/A		N/A			

Serving Size	56
Amount Per Serving Calories	210
	% Daily Valu
Total Fat 1 g	2
Saturated Fat 0 g	0
Trans Fat 0 g	
Cholesterol 0 mg	0
Sodium 0 mg	0
Total Carbohydrates 41 g	15
Dietary Fiber 3 g	12
Total Sugars 2 g	
Includes Added Sugars	
Protein 8 g	
Vitamin D 0 mcg	(
Calcium 0 mg	(
Iron 10 mg	10
Potassium	

HANDLING SUGGESTIONS

Dry Storage 55 - 95 degrees Farenheit



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 - N

(Peanuts - N

(Eggs - MC

((j)) Tree - N

Soybean - N

Fish - N

(Wheat - C

Shellfish - NI

Sesame - N

(!) Crustaceans - N

INGREDIENTS



WHOLE DURUM FLOUR (WHEAT), SEMOLINA (WHEAT) OAT FIBER, NIACIN, IRON (FERROUS SULFATE) THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID.

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Great for hot and cold entrees, and side dishes

PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION

(+

4-6 qts of water per 1 lb. pasta. Bring to rolling boil and add pasta. Sitr vigorously 15 seconds. Cook to recommended cook time. Drain pasta into prepared ice bath. Rinse with cold water and shake dry. Add vegetable oil to coat. Pasta can be stored up to 24 hours under refrigerated conditions.

NUTRITIONAL ANALYSIS

Calories	210
Protein	8 g
Total Carbohydrates	41 g
Sugars	2 g
Dietary Fiber	3 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	1 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	
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	10 mg
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER

YES

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