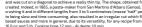


DECECCO 007018 - Pasta Penne Rigate 41 Vsa8041





	DECECCO - Augura dal 1881-	
NXKeyXIX	Penne Rigate no. 41 contact for the second s	TAN SAN SAN
	SESSE masser 5 lits (2.270 g) (a)	

***** Benefits

SLOW DRYING We still use the same method today to best preserve the natural flavor and aroma of wheat and the natural color of our semolina for a SLOW DArinks we suit use the same method usery to deal predict are instant and the set of the world in terms of gluten quality, healthiness, protein Content and organoleptic characteristics. COARSE-GRAIN SEMOCINA We use only coarse-grain semolina flour in order to preserve the integrity of the gluten and obtain a pasta which is always al dente. COLD MAJELLA MOUNTAIN WATER We make our dough solely with cold water from the Majella mountains, at a temperature of less than 59 F ensuring narfert firmness when cnaked. perfect firmness when cooked. BRONZE DRAWN We craft our pasta with bronze draw plates to guarantee the ideal porosity to best capture the sauce

Ingredients

Durum WHEAT Semolina, vitamins (niacin, thiamine mononitrate, riboflavin, folic acid), iron (ferrous lactate). Contains WHEAT. May contain SOY.



Nutrition Facts

Servings per Container40Serving size ServingSize(56g)2oz.					
Amount per serving Calories	200				
% E	Daily Value*				
Total Fat 1g	1%				
Saturated Fat 0g	0%				
Trans Fat 0g					
Cholesterol 0mg	0%				
Sodium Omg	0%				
Total Carbohydrate 40g	15%				
Dietary Fiber 2g	7%				
Total Sugars 2g					
Includes Added Sugar	%				
Protein 8g					
Vitamin D 0mcg	0%				
Calcium 15mg	1%				
Iron 1.7mg	9%				
Potassium 139mg	3%				
* The % Daily Value (DV) tells you how mu a serving of food contributes to a daily die a day is used for general nutrition advice.	et. 2,000 calories				

Handling Suggestions

STORE AWAY FROM HEAT, HUMIDITY AND DIRECT SUNLIGHT

Serving Suggestions

FOR A PERFECT COOKING: use 6 quarters of water per 1 lb of pasta. Bring water to a boil. Add salt to taste. Add pasta to boiling water. Stir from time to time. Cook for 12-10 minute, drain and season.

Prep & Cooking Suggestions

FOR A PERFECT COOKING: use 6 quarters of water per 1 lb of pasta. Bring water to a boil. Add salt to taste. Add pasta to boiling water. Stir from time to time. Cook for 12-10 minute, drain and season.

Product Specifications

Bra	nd		Manufacturer				Product Category		
DECE	CCO	F.lli D	F.lli De Cecco di Filippo FSM SpA				Grocery		
MFG	#	SPC #	PC # GTIN		Pa	ack	Pack Desc.		
VSA80)41	007018	000240	94680412		4	4 / cs		
Gross We	eight N	let Weight	Catch Weight	Counti	ry of Or	igin	Kosher	Child Nutrition	
21.47	lb	20lb	No	ITA				No	
Shipping Information									
Length	Width	Height	Volume	TIxHI	Shel	f Life	Stora	ge Temp From/To	
14.45in	10.12ir	n 11.33in	1572.02INQ	11x5	1080	DAYS		41°F / 95°F	







16.0 oz and Sib. Cooking time: 12 min - Al dente: 10 min

Nutrition Analysis - By Serving

Calories	200	Total Fat	1g	Sodium	0mg
Protein	8	Trans Fats	Og	Calcium	15mg
Total Carbohydrates…	40g	Saturated Fat	Og	Iron	1.7mg
Sugars	2g	Added Sugars		Potassium	139mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	0.2mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



