



DECECCO

007018 - Pasta Penne Rigate 41 Vsa8041

Penne Rigate are part of the short, diagonal cut, ridged pasta family and are one of the most well-known type of pasta, as well as being the most versatile in the kitchen. In Italian, the term "Penne" refers to the goose feather which was used historically to write with and was cut on a diagonal to achieve a really thin tip. The shape, obtained from a pasta tube, can be smooth or ridged, of varying length and has the typical diagonal cut of a quill. Penne are one of the few types of pasta for which there is an exact date when it was created: indeed, in 1895, a pasta-maker from San Martino d'Albaro (Genoa), Giovanni Battista Caporino, requested and obtained a patent for a diagonal cutting machine. The patent was important because it meant the fresh pasta could be cut like a quill without crushing it and in different lengths from 3 to 5 centimetres (mezza "half" penne or penne). The document preserved in the Central Archive of the State of Rome reads: "Up until now, a diagonal cut could only be made by hand with a pair of scissors which, in addition to being slow and time-consuming, also resulted in an irregular cut which flattened the pasta". Penne Rigate are perfect for preparing oven-baked pasta or pasta dishes served with meat sauces made from pork or beef. This pasta is equally as good with vegetable based sauces and more in general, due to its versatility, for any recipe from the Mediterranean tradition, such as the classic condiment with tomato, basil, extra virgin olive oil and a sprinkling of parmesan. A classic combination is with Arrabbiata sauce. Available in 16.0 oz and 5 lb. Cooking time: 12 min - Al dente: 10 min



Nutrition Facts

Servings per Container **40**
Serving size **ServingSize(56g)2oz.**

Amount per serving
Calories 200

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	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 much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* 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 superior quality pasta.
THE BEST DURUM WHEATS We select the best durum wheats from Italy and the rest of the world in terms of gluten quality, healthiness, protein content and organoleptic characteristics.
COARSE-GRAIN SEMOLINA 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 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.

Allergens

Contains:



May Contain:



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

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Product Specifications

Brand	Manufacturer	Product Category
DECECCO	F.lli De Cecco di Filippo FSM SpA	Grocery

MFG #	SPC #	GTIN	Pack	Pack Desc.
VSA8041	007018	00024094680412	4	4 / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
21.47lb	20lb	No	ITA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.45in	10.12in	11.33in	1572.02INQ	11x5	1080DAYS	41°F / 95°F



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Nutrition Analysis - By Serving

Calories	200	Total Fat	1g	Sodium	0mg
Protein	8	Trans Fats	0g	Calcium	15mg
Total Carbohydrates...	40g	Saturated Fat	0g	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

