

DG PAS-PRNC 10" SPAG 2-10 LB

Product Last Saved Date:04 August 2016

Nutrition Facts

Serving Size:

Number of Servings per

Amount Per Serving

Calories: Calories from Fat:
% Daily Value*

Total Fat	g	%
Saturated Fat	g	%
Trans Fat	g	
Cholesterol	mg	%
Sodium	mg	%
Total Carbohydrate	g	%
Dietary Fiber	g	%
Sugars	g	

Protein	g		
Vitamin A	Per Srv %	Vitamin C	Per Srv %
Calcium	%	Iron	%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram			
Fat	9	Carbohydrate	4
		Protei	4

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
20041129051034	007033	10041129051037	1 X 20 LB	

Brand	Brand Owner	GPC Description
Dakota Growers	Unipro Foodservice Inc.	Temporary Classification

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21 LBR	20 LBR	USA	No	

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.1875 INH	10.0625 INH	6.75 INH	0.4397 FTQ	16x6	720 Days	35 FAH / 90 FAH

Ingredients :

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

Eggs - NI	Milk - NI	Peanuts - NI
Soy - NI	Wheat - NI	TreeNuts - NI
Fish - NI	Crustacean - NI	

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.

Benefits :

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.

Serving Suggestions :

Prep & 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 :