



DECECCO

# 007088 - Pasta Macaroni Orecchiette Enriched

From father to son Since 1886 we have held the important responsibility of conserving the tradition of quality pasta without compromise, using the same processing methods that were established 130 years ago. This allows us to bring the genuine pleasure of Italian cuisine to tables all over the world - METODO DE CECCO - it was 1889, as recorded in the Treccani Encyclopaedia, when Filippo Giovanni De Cecco invented the first low-temperature slow-drying system.



## Nutrition Facts

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

Amount per serving  
**Calories 200**

	% Daily Value*
<b>Total Fat</b> 1g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 40g	<b>15%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 2g	
Includes Added Sugar	<b>%</b>
<b>Protein</b> 8g	
Vitamin D 0mcg	<b>0%</b>
Calcium 15mg	<b>1%</b>
Iron 1.7mg	<b>9%</b>
Potassium 139mg	<b>3%</b>

\* 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.  
**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 TEXTURE** 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 11-9 minute, drain and season.

### Prep & Cooking Suggestions

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### Product Specifications

Brand	Manufacturer	Product Category
DECECCO	De Cecceo Pasta	Pasta & Noodles

MFG #	SPC #	GTIN	Pack	Pack Desc.
VSA9091	007088	00024094680917	4	4 / / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
21.46lb	20lb	No	ITA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.45in	10.12in	10.75in	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(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	0.2mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

