



# Della Vita Elbow Macaroni 2/10



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Product Last Saved Date: 17 March 2017

## Nutrition

Servings per container

**Serving Size** 2 oz. dry

Amount Per Serving

**Calories** 210

% Daily

**Total Fat** 1 g 2%

Saturated Fat 0 g 0%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 0 mg 0%

**Total** 42 g 14%

Dietary Fiber 2 g 8%

Total Sugars 3 g

Includes g Added Sugars %

**Protein** 7 g

Vitamin D mg %

Calcium 0 mg 0%

Iron 2 mg 10%

Potassium mg %

\*The % Daily Values (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.

### Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
10041493275701	43680	10041493275701	1 X 20 LBR	

Brand	Brand Owner	GPC Description
DELLA VITA	Food Service America	Temporary Classification

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21 LBR	20 LBR		Yes	

### Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16 INH	13.25 INH	6.5 INH	0.8 FTQ	9x7	730 Days	50 FAH / 90 FAH

### Ingredients :

Semolina, enriched with iron (ferrous sulfate) and B vitamins (niacin, thiamin mononitrate, riboflavin, folic acid).

**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 - C	TreeNuts - NI
Fish - NI	Crustacean - NI	

### Handling Suggestions :

The product shall be stored and transported in a clean, unfested dry environment at ambient temperature. 55 - 65% RH is ideal; 50 - 90° is recommended. Do not freeze.

### Benefits :

Cost efficiency: Pasta is a low cost center of the plate item or side dish. Pasta offers menu versatility. Operator friendly, trans fat free, cholesterol free, good source of folic acid.

### Serving Suggestions :

2 ounces dry

### Prep & Cooking Suggestions :

Cooking for 1 lb. of pasta: Bring 4 - 6 quarts of water to a rapid boil. Add 1 - 2 teaspoons salt if desired. Add pasta to the boiling water, stirring occasionally. Cook to desired degree of tenderness. Drain pasta and serve.

### More Information :