

Della Vita Cut Lasagna 2/5



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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
10041493275725	43524	10041493275725	1 X 10 LBR	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11 LBR	10 LBR		Yes	

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16 INH	13.25 INH	9.5 INH	1.17 FTQ	9x5	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, 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 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 :