



# Afeltra Pasta Di Gragnano IPG

## 363991 - Vesuvio

Vesuvio pasta in a durum wheat semolina pasta such as spaghetti. 100% Italian wheat. Produced in Gragnano, "PASTA DI GRAGNANO IPG". Bronze drawn and slowly dried at low temperatures, maximum 48 C.



# Nutrition Facts

Servings per Container 9  
Serving size 56.0g (56g)

Amount per serving  
**Calories 200**

	% Daily Value*
<b>Total Fat 1g</b>	<b>1%</b>
Saturated Fat 0g	0%
Trans Fat	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 0mg</b>	<b>0%</b>
<b>Total Carbohydrate 42g</b>	<b>15%</b>
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 0g Added Sugar	0%
<b>Protein 7g</b>	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.67mg	4%
Potassium 140mg	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

The Vesuvio pasta shape is a typical format of the Neapolitan and Gragnano tradition. It is a semi-rigid shape, very similar to the "butterfly" shape. The use of very pure Italian origin durum wheat of the Vesuvio Superiore variety in the south of Italy. All grains have a coarse granulation, allowing them to express their organoleptic properties at their best. In fact, although it takes longer time for the mixture to reduce the damage of the starch granules and wheat proteins in addition to the semolina, the water comes from the Larian Mountains, it is the same that has been used for more than 400 years to produce the Gragnano pasta, the product characteristics (low reduction, low reduction level) makes it particularly suitable for pasta making. The production follows the strict discipline of the specification of the "Pasta di Gragnano I.P.G.". The mixture is pressed into bronze rolls, the dies, which, in addition to the shape, also give the pasta its characteristic rough texture. The mixture is pushed against the rough holes of the dies, so that the air is forced out of the pasta, giving it a rough texture. The rough texture allows the pasta to absorb more sauce and thus improves its digestibility during cooking. The rough texture also allows the pasta to absorb more sauce and thus improves its digestibility during cooking. The rough texture also allows the pasta to absorb more sauce and thus improves its digestibility during cooking. The rough texture also allows the pasta to absorb more sauce and thus improves its digestibility during cooking.

### Ingredients

semolina and water

### ⚠ Allergens

Contains:



Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts

### Handling Suggestions

store in a cool dry place

### Serving Suggestions

Store on pallets and in whole cartons

### Prep & Cooking Suggestions

Use a liter of water for every 100 grams of pasta. Boil the water, after add 10 grams of salt for each liter of water. Drop the pasta. Follow the cooking times given on the back of the package. Drain the pasta and add the sauce. For better cooking, saut the pasta in a pan with the sauce.

### Product Specifications

Brand	Manufacturer	Product Category
Afeltra Pasta Di Gragnano IPG	Premiato Pastificio Afeltra S.r.l	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8033140537633	8033140537633	363991	08033140537633		12/17.6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.9lb	13.2lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.66in	19.29in	11.02in	1.07ft3	7x6	890days	60°F / 77°F



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### Nutrition Analysis - By Measure

Calories	200	Total Fat	1g	Sodium	0mg
Protein	7	Trans Fats		Calcium	0mg
Total Carbohydrates...	42g	Saturated Fat	0g	Iron	0.67mg
Sugars	3g	Added Sugars	0g	Potassium	140mg
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	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

### Additional Images

