

De Cecco

393480 - Spaghetti Pasta



The word "spaghetto" was included as the "masculine singular diminutive of spago (thread)" and mention is made of "Minestra di Spaghetti" (spaghetti soup) which is pasta the size of a long, thin thread such as sopracapellini".



* Benefits

Historically, official mention of the term "spaghetto" can be traced back to the first dictionary of the Italian language by Nicol Tommaseo and Bernardo Bellini (1819). The word "spaghetto" was included as the "masculine singular diminutive of spago (thread)" and mention is made of "Minestra di Spaghetti" (spaghetti soup) which is pasta the size of a long, thin thread such as sopracapellini". An interesting fact: in 1957, the BBC aired the first documentary on the production of spaghetti and the day after, the television studios were inundated by phone calls from viewers asking for the name of the producers and distributors of spaghetti so they could buy some. Spaghetti is so versatile that it can be served with any condiment, from fish to meat, from vegetables to cheese, but is also excellent served just with extra virgin olive oil and a sprinkling of parmesan

Ingredients	A Allergens
Durum WHEAT Semolina, niacin, thiamine mononitrate, riboflavin, folic acid, ferrous lactate. May contain SOY.	Contains: Soy wheat Free From: So crustaceans O eggs fish o milk peanuts o sesame other tree nuts

Nutrition Facts

Servings per Container 8 Serving size 2.00Z (20z)

Amount per serving

Calories

200

Calones	200
%	Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 40g	15%
Dietary Fiber 2g	6%
Total Sugars 22g	
Includes 0g Added Sugar	0%
Protein 8g	-
Vitamin D 0mcg	0%
Calcium 15mg	0%
Iron 1.7mg	10%
Potassium 139mg	4%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

dry

Serving Suggestions

Boil - 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 10-12 minute, drain and season.

Prep & Cooking Suggestions

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Product Specifications

Brand	Manufacturer
De Cecco	Dot Foods

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	393480	393480	00024094570126		20/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.73lb	20lb	Italy	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.27in	6.57in	11.73in	0.59ft3	21x4	722days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	200	Total Fat	1g	Sodium	0mg
Protein	8	Trans Fats	0g	Calcium	15mg
Total Carbohydrates•••	40g	Saturated Fat	0g	Iron	1.7mg
Sugars	22g	Added Sugars	0g	Potassium	139mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		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	

0	Additional Images		

