

De Cecco

639157 - Penne Rigate Pasta



Penne Rigate are part of the short, diagonal cut, ridged pasta family and are one of the most well-known type of pasta, as well as being the most versatile in the kitchen.



* Benefits

Penne Rigate are part of the short, diagonal cut, ridged pasta family and are one of the most well-known type of pasta, as well as being the most versatile in the kitchen. In Italian, the term "Penne" refers to the goose feather which was used historically to write with and was cut on a diagonal to achieve a really thin tip. The shape, obtained from a pasta tube, can be smooth or ridged, of varying length and has the typical diagonal cut of a quill penne are one of the few types of pasta for which there is an exact date when it was created. Indeed, in 1865, a pasta-maker from San Martino d'Albaro (Genoa), Giovanni Battista Capurro, requested and obtained a patent for a diagonal cutting machine. The patent was important because it meant the fresh pasta could be cut like a quill wint curshing it and in different lengths from 3 to 5 centimetres (mezze "half" penne or penne). The document preserved in the Central Archive of the State of Rome reads: "Up until now, a diagonal cut could only be made by hand with a pair of scissors withich, in addition to being slow and time-consuming, also resulted in an irregular cuth (flattened the pasta", Penne Rigate are perfect for preparing oven-baked pasta or pasta dishes served with meat sauces made from pork or beef. This pasta is equally as good with vegetable based sauces and more in general, due to its versatility, for any recipe from the Mediterranean tradition, such as the classic condiment with tomato, basil, extra virgin olive oil and a sprinkling of parmesan. A classic combination is with Arrabbiata sauce.

Ingredients

Allergens

Durum WHEAT Semolina, niacin, thiamine mononitrate, riboflavin, folic acid, ferrous lactate. Contains WHEAT. May contain SOY.

Contains:



Free From:







peanuts (%) sesame (1) tree nuts

Nutrition Facts

Servings per Container 2.00Z (2oz) Serving size

Amount per serving Calories

200

| % Da | aily 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 2g | |
| Includes 0g Added Sugar | 0% |
| Protein 8g | _ |
| When in D.O. 1 mags | 00/ |
| Vitamin D 0.1mcg | 0% |
| Calcium 15mg | 0% |
| Iron 1.7mg | 10% |
| Potassium 139mg | 4% |
| | |

* 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.

Handling Suggestions

STORE AWAY FROM HEAT, HUMIDITY AND DIRECT SUNLIGHT

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. Cooking time 12-10 minute

Prep & Cooking Suggestions

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Product Specifications

| | DIGITU | | | Manufacturer | | | |
|----|----------|--------|--------|--------------|--------------|------|------------|
| | De Cecco | | | Dot Foods | | | |
| | | | | | | | |
| UP | С | MFG # | SPC # | | GTIN | Pack | Pack Desc. |
| | | 639157 | 639157 | 00 | 024094001101 | | 12/1 LB |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 13.77lb | 12.01lb | Italy | No | |

| Shipping Information | | | | | | |
|----------------------|--------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 21.54in | 7.76in | 7.8in | 0.75ft3 | 10x7 | 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 | 2g | Added Sugars | 0g | Potassium | 139mg |
| Dietary Fiber | 2g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 0mg | | |
| Vitamin A(IU)• | | Vitamin D | 0.1mcg | 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 | | | | | | |
|---|---------------------------------------|--|--|--|--|--|--|
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