

De Cecco 639158 - **Rigatoni Pasta**

Rigatoni, which is a typical type of traditional pasta from Rome, have the characteristic ridged external surface and a large diameter and thickness. The shape is particularly versatile and is perfect with a variety of tomato or vegetable sauces, but the best condiments are sauces made from meat:



de le	Date Date	Nutrition Fa	cts
	- dal 1886 -	Servings per Container Serving size 2.00	8 OZ (2oz)
	atoni no. 24	Amount per serving Calories	200
		% Da	aily Value*
	Slow dried	Total Fat 1g	1%
	arres grant semtilina admanutati water ronse drawn texture	Saturated Fat 0g	0%
INFIGURE PRODUCT	1 lb (453 g) (1)	Trans Fat 0g	
		Cholesterol 0mg	0%
✤ Benefits		Sodium Omg	0%
		Total Carbohydrate 40g	15%
Rigatoni, which is a typical type of traditional pasta fu surface and a large diameter and thickness. The sha variety of tomato or vegetable sauces, but the best c	pe is particularly versatile and is perfect with a	Dietary Fiber 2g	6%
cooked sauces with meat and mushrooms, made fro with pajata (calf intestines) is a classic dish. Any type	Total Sugars 2g		
pasta and be trapped by the ridges is recommended		Includes 0g Added Sugar	0%
Ingredients	Allergens	Protein 8g	
		Vitamin D 0mcg	0%
Durum WHEAT Semolina, niacin,	Contains:	Calcium 15mg	0%
thiamine mononitrate, riboflavin, folic acid, ferrous	soy 🋞 wheat	Iron 1.7mg	10%
lactate. Contains WHEAT. May	Free From:	Potassium 139mg	4%
contain SOY.	(Speanuts)	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.	

Handling Suggestions

STORE AWAY FROM HEAT, HUMIDITY AND DIRECT SUNLIGHT

Serving Suggestions

FOR A PERFECT COOKING: use 6 quarts 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 12-14 minute

Prep & Cooking Suggestions

Boil - FOR A PERFECT COOKING: use 6 quarts 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 12-14 minute

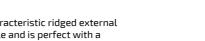
Product Specifications

Brand					Manufacturer			
De Cecco					Dot Foods			
UPC	MFG #	G # SPC #			GTIN		Pack	Pack Desc.
	639158	3 639	158	000	00024094001040			12/1 LB
Gross Weight Net Weight Cou		ount	ntry of Origin Kosh		sher	er Child Nutrition		
14.33lb 12lb			Italy				Yes	
Shipping Information								
Length	Width	Height	Volum	ne -	TIxHI Shelf Life Storage Temp Fi		ge Temp From/To	
21.54in	10.12in	7.8in	0.98f	t3	8x7	722days 60°F / 77°F		60°F / 77°F





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Nutrition Analysis - By Measure

Calories	200	Total Fat	1g	Sodium	0mg
Protein	8	Trans Fats	Og	Calcium	15mg
Total Carbohydrates…	40g	Saturated Fat	Og	Iron	1.7mg
Sugars	2g	Added Sugars	Og	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	

Additional Images



