

De Cecco 639174 - Lasagne Pasta

Lasagna is one of the oldest forms of pasta recorded. It probably corresponds to the Latin "Lagana" (which in turn was derived from the Greek "laganon": large, flat sheet of pasta cut into strips) and it began to be known as "Lasagna" probably after the year 1000 AD.



	Servings per Container 7 Serving size 2.00Z (202) Amount per serving Calories 230			
	% Daily Value*			
	Total Fat 1g	1%		
BREAK PROOF	Saturated Fat 0g	0%		
		Trans Fat 0g		
		Cholesterol Omg	0%	
✤ Benefits		Sodium Omg	0%	
Lasagna is one of the oldest forms of pasta recorded. It probably correspon	Total Carbohydrate 45g	7%		
Lasagna is one of the oldest forms of pasta recorded. It probably correspon- "laganon": large, flat sheet of pasta cut into strips) and it began to be known widespread use of the term "Lasagna" can be found in the works of the mos lasagna", (a peppercorn beats lasagna for virtue) states Jacopone da Todi. Cc	Dietary Fiber 2g	7%		
falasagne / il su' castello non ha ne muro ne fosso" (He who makes lasagna with another's flour / his castle will have no walls or moat). It has long been one of the most well-known and popular types of pasta in Italian cooking, and the simplest and most commonly used recipe calls for a rag, bchamel and parmesan, although mozzarella has also been introduced more recently. Delicious "white" versions are also quite commonplace with		Total Sugars 2g		
sauces made from mushrooms and vegetables.		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 9g		
		Vitemin D Omca	0%	
Durum wheat Semolina, niacin, thiamine mononitrate, riboflavin, folic acid, ferrous lactate. May contain traces of eggs and soy.	Contains:	Vitamin D 0mcg Calcium 16mg	0%	
	🕜 eggs 🛞 soy 🋞 wheat	Iron 1.9mg	15%	
	Free From:			
		Potassium 157mg	4%	
	(Second terms) crustaceans (Second terms) fish (f) milk (Second terms) peanuts (Second terms) tree nuts	* 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

Oven-Ready preparation: Lay raw lasagna sheets (with sauce and recipe's ingredients) in a pan, making sure to use looser sauce as the pasta must absorb moisture to cook properly. Bake for 24 min in a preheated oven at 425 F(220C).

Prep & Cooking Suggestions

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Product Specifications

Brand				Manufacturer				
De Cecco					Dot Foods			
UPC	MFG #	SP(C #	GTIN		Pack	Pack Desc.	
	639174	4 639	174 0	0024094001361			12/1 LB	
Gross Weight Net Weight Cou		ntry of (try of Origin Ko		sher Child Nutrition			
14.0	2lb	12.01lb		Italy		`	Yes	
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf L	ife Storage Temp From/To		
15.24in	10.71in	8.19in	0.77ft3	10x6	722da	iys	/s 60°F / 77°F	





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Nutrition Analysis - By Measure

Calories	230	Total Fat	1g	Sodium	0mg
Protein	9	Trans Fats	Og	Calcium	16mg
Total Carbohydrates…	45g	Saturated Fat	Og	Iron	1.9mg
Sugars	2g	Added Sugars	Og	Potassium	157mg
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



