



VALDIGRANO

059267 - Pasta Fettuccine Imported

Made in Italy with 100% semolina - 12% protein. It will perform under the most demanding conditions (double cooking, overcooking), staying al dente, holding its shape, and maximizing its yield in terms of portion control

- **Dried, shelf stable
- *Imported from Italy
- *12% protein which results in excellent texture and al dente mouth feel
- *Versatile, capable of being used a range of dishes and menu items
- *100% semolina flour



Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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

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Ingredients

⚠ Allergens

Handling Suggestions

Store in a cool dry place.

Serving Suggestions

Serve with Sauce

Prep & Cooking Suggestions

Add salt to boiling water, add pasta, stirring occasionally, cook for recommended time, drain pasta keeping part of the water.

📄 Product Specifications

Brand	Manufacturer
VALDIGRANO	REMA FOODS

MFG #	SPC #	GTIN	Pack	Pack Desc.
VGB18	059267	20538052001828	1	20/1#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.8lb	20lb	ITA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.9in	6.9in	4.7in	0.39ft3	28x3	0DAYS	40°F / 111°F



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Nutrition Analysis

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates***		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

