



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 172

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

- \*\*Dried, shelf stable
- \*Imported from Italy
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### Ingredients

DURUM WHEAT SEMOLINA

### ⚠ Allergens

#### Contains:

wheat

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts

### 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

