



VALDIGRANO

059268 - Pasta Elbows 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



* Benefits

- "*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.

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	Product Category
VALDIGRANO	REMA FOODS	Grocery

MFG #	SPC #	GTIN	Pack	Pack Desc.
VGB35	059268	20538052003594	1	2/10#

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

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.9in	6.9in	4.7in	0.39ft3	28x6	0DAYS	40°F / 111°F



VALDIGRANO

059268 - Pasta Elbows 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 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

