



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

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Ingredients

DURUM WHEAT SEMOLINA

⚠ Allergens

Contains:



wheat

Free From:



crustaceans



eggs



fish



milk



peanuts



sesame



soy



tree nuts

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.

Handling Suggestions

Store in a cool dry place.

📄 Product Specifications

Brand	Manufacturer
VALDIGRANO	REMA FOODS

Serving Suggestions

Serve with Sauce

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

Prep & Cooking Suggestions

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

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	28x6	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

