



VALDIGRANO

# 059269 - Pasta Penne Rigate 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

Ingredients	Allergens

## Nutrition Facts

Servings per Container  
Serving size

Amount per serving  
**Calories**

	% Daily Value*
<b>Total Fat</b>	<b>%</b>
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	<b>%</b>
<b>Sodium</b>	<b>%</b>
<b>Total Carbohydrate</b>	<b>%</b>
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
<b>Protein</b>	
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.

### 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.
VGB73	059269	20538052007318	1	2/10#

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	28x4	0DAYS	40°F / 111°F



**VALDIGRANO**

# 059269 - Pasta Penne Rigate 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

