551256 - DAGR 51% WG ROTINI 2/10

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MARKETING

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PRODUCT SPECIFICATIONS



Brand	Brand Owner	GPC Description
DAKOTA GROWERS	DAKOTA GROWERS PASTA COMPANY	Pasta/Noodles - Not Ready to Eat (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
21 LBR	20 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
20 INH	12 INH	9.5 INH	1.32 FTQ	8x5	720 Days	35 FAH / 90 FAH

Nutrition Facts

160 Servings per container

Serving Size 2 ounces dry

Amount Per Serving Calories

000100	
	% Daily Value*
Total Fat 1	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrates 41 g	15%
Dietary Fiber 4 g	14%
Total Sugars 2 g	
Includes 0 g Added Sugars	0%
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 2 mg	10%

The % Daily Values (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

ALLERGENS



SERVING SUGGESTIONS

2 ounces dry



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'



(Peanuts - N



(1) Tree Nuts - N



Fish - N



Shellfish - NI

(%) Sesame - N

INGREDIENTS

Potassium 180 mg



4%

Whole Durum Wheat Flour, durum wheat semolina, durum wheat flour, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, and folic acid.

HANDLING SUGGESTIONS



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PREPARATION & COOKING SUGGESTIONS



Prep instructions: Cooking for 1 lb. of pasta: 1. Bring 4-6 quarts of water to a rapid boil. Add 1-2teaspoons salt if desired. 2. Add pasta to the boiling water, stirring occasionally. 3. Cook to desired degree of tenderness. 4. Drain pasta and serve.

MORE INFORMATION



DAKOTA GROWERS

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NUTRITIONAL ANALYSIS



Calories	190
Protein	7 g
Total Carbohydrates	41 g
Sugars	2 g
Dietary Fiber	4 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	1
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	0 mg
Iron	2 mg
Potassium	180 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER Y	ES
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