



2S5157Q0660 - PASTA LABELLA 10 LB GARDEN ROTINI-CASE OF 2

GARDEN ROTINI

Nutrition Facts

Serving Size 2 oz (dry) (56g)
Servings Per Container BOIL 80

Amount Per Serving

Calories 200	Calories from Fat 9
% Daily Value*	
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Polyunsat Fat 0.5 g	
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Potassium 210 mg	4%
Total Carbohydrate 41 g	15%
Dietary Fiber 2 g	9%
Sugars 2 g	
Protein 8 g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 1.8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Kosher

Ingredients

Semolina (Wheat), Durum Flour (Wheat), Spinach Powder, Tomato Powder, Niacin, Ferrous Sulfate (Iron), Thiamin Mononitrate, Riboflavin, Folic Acid.

Case Specifications

GTIN	10074865198148	Case Gross Weight	21.85 LB
UPC		Case Net Weight	20 LB
Pack Size	2 / 10LB	Case L,W,H	19.31 IN, 12.38 IN, 8.25 IN
Shelf Life	730 Days	Cube	1.14 CF
Tie x High	7 x 6		

Preparation and Cooking

Bring 4 quarts of water to a rolling boil for each pound of pasta; salt to taste, if desired. Add pasta and return to a boil, stirring occasionally. Boil uncovered for 8-10 minutes or until desired tenderness. Remove from heat; drain.

Serving Suggestions

Pasta versatility allows creation of wonderful hot or cold entrees and side dishes.

Packaging and Storage

Store in a cool dry place. After opening, store in an airtight container.

Allergens

CONTAINS:
Wheat or Wheat Derivatives

FREE FROM:
Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Crustaceans or Crustacean Derivatives