

De Cecco Egg Pappardelle Pasta, 8.8 Ounce Box - 12 Per Case



DOT 393527 GTIN 00024094711017 MFR VUN2101



Stocked

Product Broker
SOUTH COAST FOOD
SALES/SA

401 EAST AVENIDA
CORDOBA
San Clemente, CA 92672

Temperature	Dry Goods
How Packed	8.80 OZ 12 per case
Shipping Weight / Net Weight	8.88 lbs / 6.625 lbs
Cube	1.097 cube
Pallet Configuration	10 per layer 7 layers 70 per pallet
Dimensions	23.4300" L 7.7600" W 10.4300" H
Shelf Life / Guarantee	720 days / 180 days
Certifications	
Country of Origin	Italy

Features

From Father To Son Since 1886 We Have Held The Important Responsibility Of Conserving The Tradition Of Quality Pasta Without Compromise, Using The Same Processing Methods That Were Established 130 Years Ago. This Allows Us To Bring The Genuine Pleasure Of Italian Cuisine To Tables All Over The World - Metodo De Cecco - It Was 1889, As Recorded In The Treccani Encyclopaedia, When Filippo Giovanni De Cecco Invented The First Low-Temperature...

Preparation Boil - For A Perfect Cooking: Use 3 Quarters Of Water Per 8.8 Oz Of Pasta. Bring Water To The Boil And Add A Pinch Of Salt And The Pasta. Stir From Time To Time.Cook For 6 Minute, Drain And Season.	Storage Store Away From Heat, Humidity And Direct Sunlight
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Ingredients

Durum Wheat Semolina, Eggs(28,27%), Vitamins (Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid), Iron (Ferrous Lactate). Contains Wheat And Eggs. May Contain Soy.

<p>✔ Contains Wheat, Eggs</p> <p>⚠ May Contain Soy</p> <p>⊘ Free From</p>	Known Certifications for This Product:
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