

Pack Size: 6/3 lb.



Made with enriched semolina flour, cavatappi ("corkscrew" in Italian) are hollow, ridged, spiral pieces of short pasta.





## **Product Preparation:**

For best results, add frozen pasta to boiling water, stirring with fork to separate, for 10 to 30 seconds. Or run under hot tap water until thawed. Drain. If using in cold salad follow with cold water rinse. Or use frozen precooked pasta directly in a casserole recipe in place of other cooked pasta. Adjust bake time to allow for frozen pasta.

Case GTIN	Shelf Life	
10041308260083	15 months	
Package Format	Servings per Case	
Poly Bag	About 58	
Storage		

Keep Frozen

## **Operator Benefits:**

- Quick prep time (30-60 seconds)
- · Quality with convenience prep only what is needed and keep the rest frozen!
- Little or no wasted product
- Easy menu extensions
- · Consistently al dente results every time
- Labor reduction saves \$\$

## **Recipes**



Blackened Salmon with Asiago Penne



Chicken Tomato Feta Pasta

Visit our Recipe & Inspiration Section on

MarzettiFoodservice.com

for recipe details!



Pack Size: 6/3 lb.

Nutrition Facts			
About 58 serving per container			
Serving Size	1 3/4 cı	ıp (140g)	
Amount per Serving			
Calories		220	
	% Daily Value*		
Total Fat	1 g	2 %	
Saturated Fat	0 g	0 %	
Trans Fat	0 g		
Cholesterol	0 mg	0 %	
Sodium	15 mg	1 %	
Total Carbohydrate	42 g	15 %	
Dietary Fiber	2 g	7 %	
Total Sugars	1 g		
Includes 0 g Added Sugars		0 %	
Protein	7 g		
Vitamin D	0 mcg	0 %	
Calcium	0 mg	0 %	
Iron	2.1 mg	10 %	
Potassium	110 mg	2 %	
* 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			

## **Ingredients:**

WATER, ENRICHED DURUM SEMOLINA (DURUM SEMOLINA WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID),

**CONTAINS: WHEAT** 

Case Weight	Case Cube	
19.0 lbs.	1.125 cu. ft.	
Pallet TI x HI	Cases per Pallet	
10 x 7	70	
Case Dimensions (L x W x H)		

15.30" x 12.10" x 10.50"

is used for general nutrition advice.