

GMLFS EGG NOODLE 1/2" WIDE



1037 State Street
Chester, IL 62233
618-826-2361

Nutrition Facts

Serving per container: about 70

Serving Size: 1 1/4 cup (61g)

Amount Per Serving

Calories: 230

| | | % Daily Value* |
|----------------------------|--------------|----------------|
| Total Fat: | 2g | 3% |
| Saturated Fat: | 0.5g | 3% |
| <i>Trans</i> Fat: | 0g | |
| Polyunsaturated Fat: | 0g | |
| Monounsaturated Fat: | 0.5g | |
| Cholesterol: | 60mg | 20% |
| Sodium: | 20mg | 1% |
| Total Carbohydrate: | 43g | 16% |
| Dietary Fiber: | 2g | 8% |
| Total Sugars: | less than 1g | |
| Includes 0g Added Sugars | | 0% |
| Protein: | 9g | |
| Vitamin D: | 0mcg | 0% |
| Calcium: | 20mg | 0% |
| Iron: | 2mg | 10% |
| Potassium: | 130mg | 2% |
| Thiamine: | 0.5mg | 45% |
| Riboflavin: | 0.2mg | 20% |
| Niacin: | 3.5mg | 20% |
| Folate: | 200mcg DFE | 50% |
| (120mcg Folic Acid) | | |

*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.

Storage and Handling Suggestions:

50°F to 85°F with a target temperature
of 70°F with humidity under 50%

PRODUCT SPECIFICATIONS:

| Brand | Pack | General Product Description | |
|-------------|----------------|-----------------------------|-----------------|
| GMLFS | 1/10 lb. | Egg Noodle, 1/2" Wide | |
| MFG. Code | GTIN | UPC | |
| 71923-54975 | 10071923549751 | | |
| Net Weight | Gross Weight | Country of Origin | Kosher |
| 10 lbs. | 11.5 lbs. | USA | Circle V Pareve |

Shipping Information:

| | | | |
|-------------|-------------------------------------|---|---------|
| Dimensions: | 14.56 x 12.438 x 9.625 | Cube: | 1.009 |
| TI x HI: | 9 x 5 | (TI = Amount on a Layer) (HI = Number of Layers High) | |
| Shelf Life: | 730 Days from Date of Manufacture** | Date Code: | Best By |

Ingredients:

ENRICHED DURUM FLOUR (DURUM WHEAT FLOUR, NIACIN, IRON [FERROUS SULFATE], THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHOLE EGG

Allergens:

Wheat, Egg

Benefits:

Enriched

Directions:

1. Bring water to a rapid boil using approximately 1 quart of water for each 4 ounces of dry egg noodles. Add salt if desired.
2. Add egg noodles.
3. Return water to a rapid boil. Cook, uncovered, approximately 5 to 7 minutes, stirring frequently.
4. Drain.
Rinse in cold water for salads and baked dishes.
Rinse in hot water for pour-over sauces.

