



PENNONI 12X1 LB

Product Description

Pennoni Lisci are a bigger version of the classic Penne Lisce and thanks to their size, can hold a lot of sauce. The lack of ridges is compensated for by a surprising softness which makes it exceptionally delicate on the palate. It is a delicate and sophisticated pasta which brings out the best in aromas, flavours and fragrance. In Italian, the term "Penne" refers to the goose feather which was used historically to write with and was cut on a diagonal to achieve a really thin tip. The shape, obtained from a pasta tube, can be smooth or ridged, of varying length and has the typical diagonal cut of a quill. Penne are one of the few types of pasta for which there is an exact date when it was created. Indeed, in 1865, a pasta-maker from San Martino d'Albaro (Genoa), Giovanni Battista Capurro, requested and obtained a patent for a diagonal cutting machine. The patent was important because it meant the fresh pasta could be cut like a quill without crushing it and in different lengths from 3 to 5 centimetres (mezze "half" penne or penne). The document preserved in the Central Archive of the State of Rome reads: "Up until now, a diagonal cut could only be made by hand with a pair of scissors which, in addition to being slow and time-consuming, also resulted in an irregular cut which flattened the pasta". Pennoni Lisci are excellent for preparing pasta served with Neapolitan meat ragù, ragù alla genovese, meat and vegetable gravy or delicious oven-baked pasta dishes. Available in 16.0 oz pack. • Cooking time: 12 min - Al dente: 10 min

Feature Benefits

- SLOW DRYING We still use the same method today to best preserve the natural flavor and aroma of wheat and the natural color of our semolina for a superior quality pasta.
- THE BEST DURUM WHEATS We select the best durum wheats from Italy and the rest of the world in terms of gluten quality, healthiness, protein content and organoleptic characteristics.
- COARSE-GRAIN SEMOLINA We use only "coarse"-grain semolina flour in order to preserve the integrity of the gluten and obtain a pasta which is always "al dente".
- COLD MAJELLA MOUNTAIN WATER We make our dough solely with cold water from the Majella mountains, at a temperature of less than 59° F ensuring perfect firmness when cooked.
- COARSE TEXTURE We craft our pasta with coarse drawplates to guarantee the ideal porosity to best capture the sauce

Net Content	1 Pound
Volume	106.727 Cubic inch
Brand	DE CECCO
Manufacturer	F.lli De Cecco di Filippo FSM SpA
Item Code	ASSIGNED BY MANUFACTURER VSS0038
Item ID	00024094070381

Nutritional

Nutrition Facts	
8 servings per container	
Serving Size	Serving Size 3/4 cup (56g) dry (2Ounce)
Amount per Serving:	
Calories	200
	% DV*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 40g	15%
Dietary Fiber 2g	6%
Total Sugars 2g	
Includes Added Sugars	%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 15mg	0%
Iron 1.7mg	10%
Potassium 139mg	4%
Thiamin 0.5mg	45%
Riboflavin 0.2mg	20%
Niacin 3.5mg	25%
* The % Daily Value 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.	

Product formulation and packaging may change. Please refer to the product label for the most accurate information.

Ingredient Statement

- Durum WHEAT Semolina, vitamins (niacin, thiamine mononitrate, riboflavin, folic acid), iron (ferrous lactate). Contains WHEAT. May contain SOY.



Allergens

- Contains : Wheat and Their Derivatives
- Undeclared : Tree Nuts and Their Derivatives
- May Contain : Soybean and its Derivatives
- Undeclared : Peanuts and Their Derivatives
- Undeclared : Fish and Their Derivatives
- Undeclared : Eggs and Their Derivatives
- Undeclared : Milk and its Derivatives *
- Undeclared : Celery and its Derivatives
- Undeclared : Crustaceans and Their Derivatives
- Undeclared : Sesame Seeds and Their Derivatives

* According to the FDA, the most common food allergies are Milk, Peanuts, Eggs, Fish, Shellfish, Soy, Tree Nuts and Wheat

Allergen Statement

Shipping

Storage & Handling

Minimum Temperature: 41 °F
Maximum Temperature: 95 °F

12 Count								
Item ID	Level	Qty of Next Level Item(s)	Width	Depth	Height	Net Weight	Gross Weight	Pallet Ti/Hi
00024094001323	Case	12	9.53 Inches	21.54 Inches	7.8 Inches	12 Pound	14.1 Pound	8 / 7
00024094070381	Each	1	5.12 Inches	2.56 Inches	7.08 Inches	1 Pound	1.09 Pound	- / -

Other Info

Country Of Origin IT

Instructions

- FOR A PERFECT COOKING: use 6 quarts of water per 1 lb of pasta. Bring water to a boil. Add salt to taste. Add pasta to boiling water. Stir from time to time . Cooking time 10-12 minute
- STORE AWAY FROM HEAT, HUMIDITY AND DIRECT SUNLIGHT