

ITALPASTA COOKING TIMES

Pasta should always be cooked to desired tenderness. Follow these guidelines for an always 'al dente' pasta.

Item No.	Italpasta Product	Description	Standard Cooking Time in minutes
REGULAR DURUM WHEAT PASTA			
2234	Bocconcini	Medium Grooved tubes	9 – 11
2200	Capellini	Angel hair	2 – 3
-	Ditali	Small tubes	8 – 10
2520	Egg Noodles - Fine 10 lb.	Made with egg	4 – 6
2524	- Med.		2 – 4
2534	- Broad		3 – 5
2212	Elbows	Small curved tubes	7 – 9
2209	Fettucine	Flat narrow strips	9 – 10
2219	Fusilli	Smaller spirals	7 – 9
2230	Gemelli		8 – 10
2588	Large Bow Ties		7 – 9
2249	Large Shells		7 – 9
5240	Lasagne	Wide ribbons	7 – 9
2206	Linguine	Oval shaped strand	7 – 9
5247	Mafalda	Shorter, smaller cut Lasagne	8 – 10
2240	Orzo	Tiny grain shape	7 – 9
2221	Penne Lisce	Tubes with diagonally cut ends (smooth)	8 – 10
2222	Penne Rigate	Tubes with diagonally cut ends (ridged)	9 – 11
2229	Rigatoni	Large grooved tubes	9 – 11
2218	Rotini	Large spirals	9 – 11
2233	Scoobi Do	Cut tubular spirals	6 – 8
2589	Small Bow Ties		4 – 6
2202	Spaghettini	Narrow spaghetti	6 – 8
2201	Spaghetti		8 – 10
2246	Tubetti	Tiny tubes	6 – 8
2208	Vermicelli	Thin spaghetti	4 – 6
GLUTEN FREE PASTA			
2934	Fusilli	Spiral shape	6 - 8
2933	Penne Rigate	Tubes with diagonally cut ends	6 - 8
2932	Spaghetti		6 - 8
WHOLE WHEAT WHOLE GRAIN PASTA			
2687	Penne Rigate	Tubes with diagonally cut ends (ridged)	6 - 8
2679	Spaghetti		6 - 8
2681	Spaghettini	Narrow spaghetti	6 - 8
TOTAL PASTA			
2852	Elbows	Small curved tubes	6 - 7
2851	Penne Rigate	Tubes with diagonally cut ends (ridged)	6 - 7
2850	Spaghetti		6 - 7
2849	Spaghettini	Narrow spaghetti	6 - 7
VEGETABLE PASTA			
2643	Bow Ties		8 - 10
2611	Fusilli	Spiral shape	8 - 10
2616	Penne Rigate	Tubes with diagonally cut ends (ridged)	8 - 10
2620	Rotini	Large spirals	8 - 10
2619	Scoobi-do	Cut tubular spirals	8 - 10