

PRE-COOKING INSTRUCTIONS

Many restaurants, especially multi-unit operators, prepare their pasta hours prior to consumption. For this method, the following preparations are required:

- Product is dropped in boiling water and cooked for specific time.
- Product is then taken out of water, cold rinsed to stop the cooking process and placed in a refrigerator under wrap.
- The following day, the product is reheated in boiling water for 15 – 20 seconds and then served.



ITEM #	ITALPASTA PRODUCT	PRE-COOKING TIME
Regular Durum Wheat pasta		
2234	Bocconcini	3 minutes
2588	Bow Ties	5 minutes
2534	Broad Egg Noodles	2 minutes
2200	Capellini	1 minute
2212	Elbows	2 minutes
2209	Fettucine	5 minutes
2230	Gemelli	3 minutes
2206	Linguine	4 minutes
2222	Penne Rigate	3 minutes
5240	Ridged Lasagne	8 minutes
2229	Rigatoni	4 minutes
2218	Rotini	2 minutes
2233	Scoobi Do	2 minutes
2201	Spaghetti	5 minutes
Gluten Free Pasta		
2934	Fusilli	2 minutes
2933	Penne Rigate	2 minutes
2932	Spaghetti	2 minutes

ITEM #	ITALPASTA PRODUCT	PRE-COOKING TIME
Whole Wheat Whole Grain		
2687	Penne Rigate	3 minutes
2679	Spaghetti	3 minutes
2681	Spaghettini	3 minutes
Total Pasta		
2852	Elbows	2 minutes
2851	Penne Rigate	3 minutes
2850	Spaghetti	5 minutes
2849	Spaghettini	3 minutes
Vegetable Pasta		
2643	Bow Ties	4 minutes
2611	Fusilli	4 minutes
2616	Penne Rigate	4 minutes
2620	Rotini	4 minutes
2619	Scoobi-do	4 minutes