

## Cambray Farfalle Pasta Bows - Information

DRIED PASTA SHAPES MADE FROM DURUM WHEAT SEMOLINA

**TFS Product Code:** 031049  
**Suppliers Product Code:**  
**Information Last Updated:** 29/04/2024  
**Date Produced:** 04/05/2026



### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	345.00
Energy (kJ)	1449.00
Protein (g)	12.00
Carb (g)	73.00
Of Which Sugars (g)	1.00
Fat (g)	1.00
Of Which Saturates (g)	0.25
Fibre (g)	0.40
Salt (g)	0.03

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

100% Durum WHEAT Semolina

## Handling Information

### Directions for Use

Cooking Instructions: Bring a large pot of salted water to a boil. Add the pasta and stir occasionally. Cook for 7-9 minutes or until al dente. Drain the pasta and serve with your favourite sauce.

### Storage Instructions

Store in a cool, dry place away from direct heat and light

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