

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: 31/05/2026



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.

Cambray Farfalle Pasta Bows - Information

TFS Product Code: 031049
Suppliers Product Code:
Information Last Updated: 29/04/2024
Date Produced: 31/05/2026



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

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.