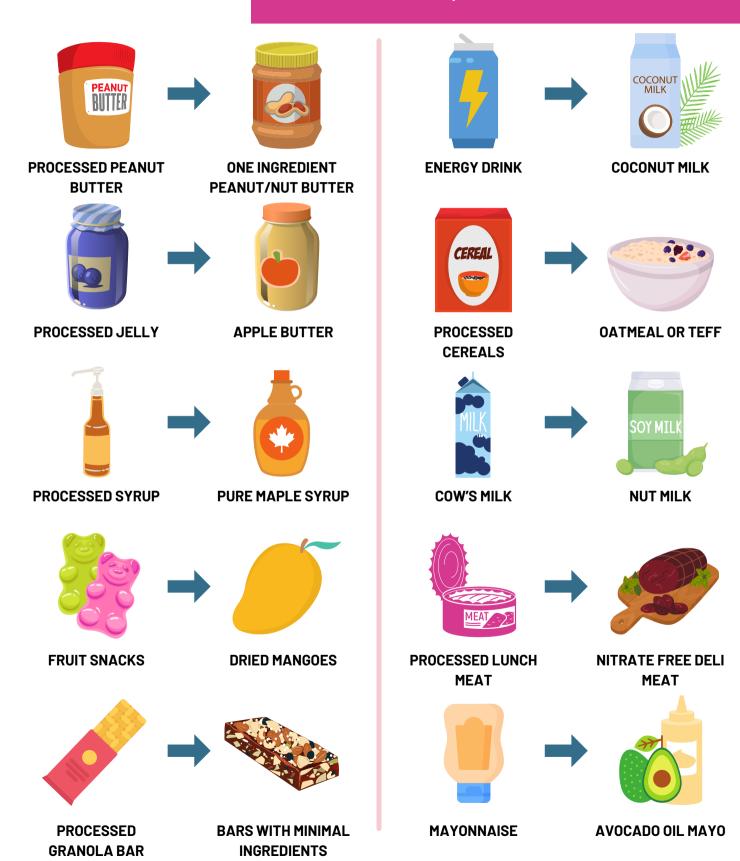
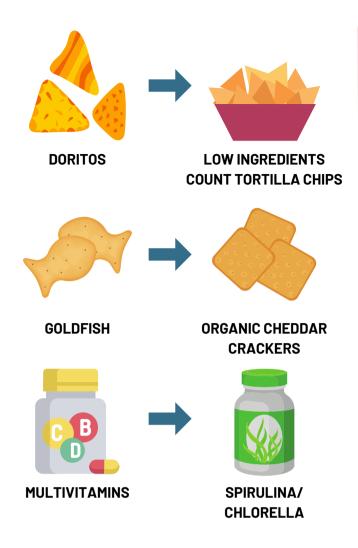


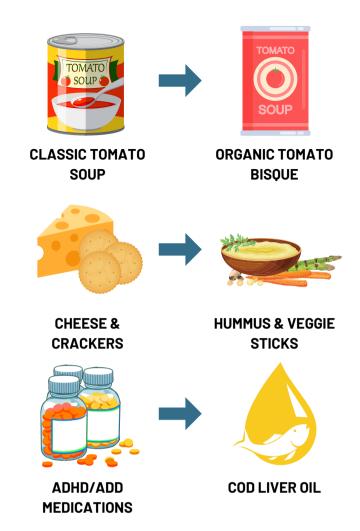
HOW TO UPGRADE

Ingredients are the number one indicator of quality. Start to replace your favorite processed foods with these better options. The key is to not give anything up, just make everything better.

Less ingredients are best and if you can't read it, you shouldn't eat it.







Nutrition Fatcs

About 15 servings per container Serving size 1/4 cup (45g)

Amount per serving Calories

160

	% Daily Value*
TotalFat1g	1%
Saturated Fat Og	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium)mg	0%
Total Carbohydrate 33g	12%
Dietary Fiber 1g	4%
Total Sugars Og	
Includes Oa Addes Sugar	0.0/

Protein6g

Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 2mg	10%
Potassium 115mg	2%
Thiamin 0.5mg	40%
Riboflavin 0.2mg	15%
Niacin 4mg	25%
Folate 341mcg DFE (119mcg folic acid)	90%

^{*}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.

INGREDIENTS: Enrinched Durum Flour (Durum Wheat, Niacin, Iron, Thiamin, Riboflavin, Folic Acid). CONTAINS: Wheat.

READING A LABEL

Focus on finding foods with as few ingredients as possible. While most of us will look at the calories first, all calories are not equal. Looking at the ingredients is the easiest way to determine which brand or product is the highest quality and easiest for your body to digest.

STANDARD PASTA

INGREDIENTS: Enrinched Durum Flour (Durum Wheat, Niacin, Iron, Thiamin, Riboflavin, Folic Acid). CONTAINS: Wheat.

BEST PASTA

INGREDIENTS: Organic Durum Wheat Semolina Flour

