



FROZEN

STOCKED AT DOT STARTING SEPTEMBER 2021

LINE-READY FOR YOUR OPERATIONS

BARILLA FROZEN – THE SAME QUALITY AND CONSISTENCY CHEFS EXPECT FROM THE #1 PASTA BRAND, PLUS THE TIME- AND LABOR-SAVING BENEFITS OF PRE-COOKED PASTA.

54%
of consumers
have noticed the
negative effects of
a labor shortage
at restaurants¹



BARILLA FROZEN IS READY FOR ACTION

- Stovetop
- Microwave
- Impinger
- Steamer
- Catering
- Ghost Kitchen

Holds al dente texture for 30 minutes or longer!

Labor savings and so much more...



Save hours in prep every month



Use less water



No salt or oil needed for par-cooking



No more waste



Lower energy costs

Product Description	SKU/Item No.	UPC	DOT #
IQF Penne Bag-In-Box 320oz	1000020452	076808-011401	738448
IQF Elbows Bag-In-Box 320oz	1000020453	076808-011364	738447
IQF Cellentani Bag-In-Box 320oz	1000020454	076808-011371	738445
IQF Rigatoni Bag-In-Box 320oz	1000020455	076808-011388	738449



For more information on available cuts, preparation methods, culinary training, recipes or to request samples, please visit our website www.BarillaFS.com/frozen or scan the QR code.



¹ Datassential, "The Post Covid Labor Shortage," 2021.

HELPING YOU DO MORE WITH LESS

PREPARATION INSTRUCTIONS BY COOKING METHOD



BLANCHING METHOD

1. Thaw/Slack pasta on sheet trays in a single layer or pre-portion in bags for at least 1 hour
2. Add pasta to boiling salted water and blanch for 45 seconds
3. Drain pasta and combine with sauce

NOTE: If cooking for immediate service add 30 seconds additional cook time



SAUCE METHOD

1. Thaw/Slack pasta on sheet trays in a single layer or pre-portion in bags for at least 1 hour
 2. Bring your sauce to a simmer and add 1 cup of water for every 32oz of sauce
 3. Add the slacked pasta and cook for 2 minutes and 30 seconds in the simmering sauce
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IMPINGER METHOD (Set to 500°F):

7" round aluminum tin

1. Thaw/Slack pasta on sheet trays in a single layer or pre-portion in bags for at least 1 hour
2. Combine 4oz pasta with 8oz sauce
3. Add the contents to a 7" round aluminum tin
4. Cook covered for 9 min (1.5x through the oven)

9" round aluminum tin

1. Thaw/Slack pasta on sheet trays in a single layer or pre-portion in bags for at least 1 hour
2. Combine 6oz pasta with 12oz sauce
3. Add the contents to a 9" round aluminum tin
4. Cook covered for 9 min (1.5x through the oven)



STEAMER METHOD

Full hotel pan (2" deep)

1. Thaw/Slack pasta on sheet trays in a single layer for at least 1 hour
2. Combine 40oz of pasta and 80oz of sauce in full hotel pan and cover tightly with plastic wrap and foil
3. Steam for 17 minutes on full steam

Half hotel pan (2" deep)

1. Thaw/Slack pasta on sheet trays in a single layer for at least 1 hour
 2. Combine 20oz of pasta and 40oz of sauce in a half hotel pan and cover tightly with plastic wrap and foil
 3. Steam for 17 minutes on full steam
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MICROWAVE METHOD

1. Thaw/Slack pasta on sheet trays in a single layer or pre-portion in bags for at least 1 hour
2. Add 7oz of pasta and 7oz of sauce a long with 1/4 cup of water and mix
3. Cover with plastic wrap and microwave on high for 2 minutes
4. Remove from microwave and carefully uncover, stir then cover again
5. Microwave on high for an additional 1 minute
6. Remove from microwave and transfer to serving dish or delivery packaging