





▶ Spaghetti

Spaghetti is one of the most popular types of pasta. Flour made from high-quality wheat is the most important raw material used in the production of spaghetti which is called “Semolina”. Wheat has a very high protein, good salts and minerals and more pigment compared to other types of flour. A collection of different sauces has been made over time in order to add different flavors to different types of pasta.

▶ Vegetable spaghetti

Spaghetti with mixed vegetable is delicious and energetic food especially for children. This product is made of water, semolina flour, natural spinach powder and natural paprika powder (bell pepper). There are about 400 calories of energy in every 100 grams of this pasta.





► Types of pasta

Farfalle

Farfalle, also known as a kind of bow-shaped pasta or small butterfly with zigzag edges, is a product based on semolina flour, drawing everyone's attention due to its appetizing appearance, having gone down a treat among children. This product is obtained from a combination of water and semolina flour. Each 100 grams of this pasta contains 360 kcal of energy, 2 grams of fat and 0.05 grams of salt. Last but not least, Butterfly Pasta is offered in cellophane packaging of 500, 300 and 900 grams.

► Bucatini

Bucatini is a thick spaghetti-like pasta with a hole running through the center similar to the thin string which can be combined with different forms of pastas. Each 55 grams of this pasta contains 199 kcal of energy, 1.1 grams of fat and 0.048 grams of salt.





► Conchiglie(seashells)

The shell-shaped pasta makes the food attractive and easier to swallow than other types. Shell pasta is a mixture of vegetables as Shell Pasta Paprika Shells are types of oyster pasta with different colors and flavors of vegetables, making your food colorful and its taste different. This type of pasta is a good choice for pasta salad. You just need to mix it with different vegetables of your favorite sauce and spices after rinsing it. This type of pasta is made of water and semolina flour. Each 55 grams of this pasta contains 196 kcal of energy, 1.1 g of fat and 0.014 g of salt.

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▶ **Fussili**

Fussili is a long, thick, twisted pasta made of semolina flour served with different sauses after cooking and can be used for making salads, casseroles and soups.

▶ **Jumbo Pasta Shells**

Jumbo pasta shell is a nutritious product with diverse shapes for families which contains Semolina flour. This type of pasta looks like Conchiglie but the size of these twists is large. Therefore, a plate can be filled with a few pieces of these jumbo pasta shells. Jumbo is bigger than other pastas and the prepration of this type of pasta is a little different, as a result, the sauce used in jumbo should be thick.





▶ **Fettuccine**

This pasta is smooth and thick strip with a combination of flour and eggs usually served with meat ragout as well as chicken ragout. Spinach flour or vegetable powder with eggs are used instead of simple flour to prepare spinach fettuccine or vegetable fettuccine.





▶ Lasagna

Lasagna is a delicious food and pre-cooked sheets which have been produced to speed up the process of preparing lasagna that doesn't need to be in boiling water before cooking, just put it in ordinary water for 3 minutes before use. This product is packaged in cardboard boxes which is suitable for preparing a meal. Lasagna contains 300 kcal of energy per 100 g, 1.1 g of fat, 16 g of protein and 57 g of carbohydrates which is a proper alternative of fast foods. It is enough to have some meat, vegetables, spices and pizza cheese to have a delicious meal.

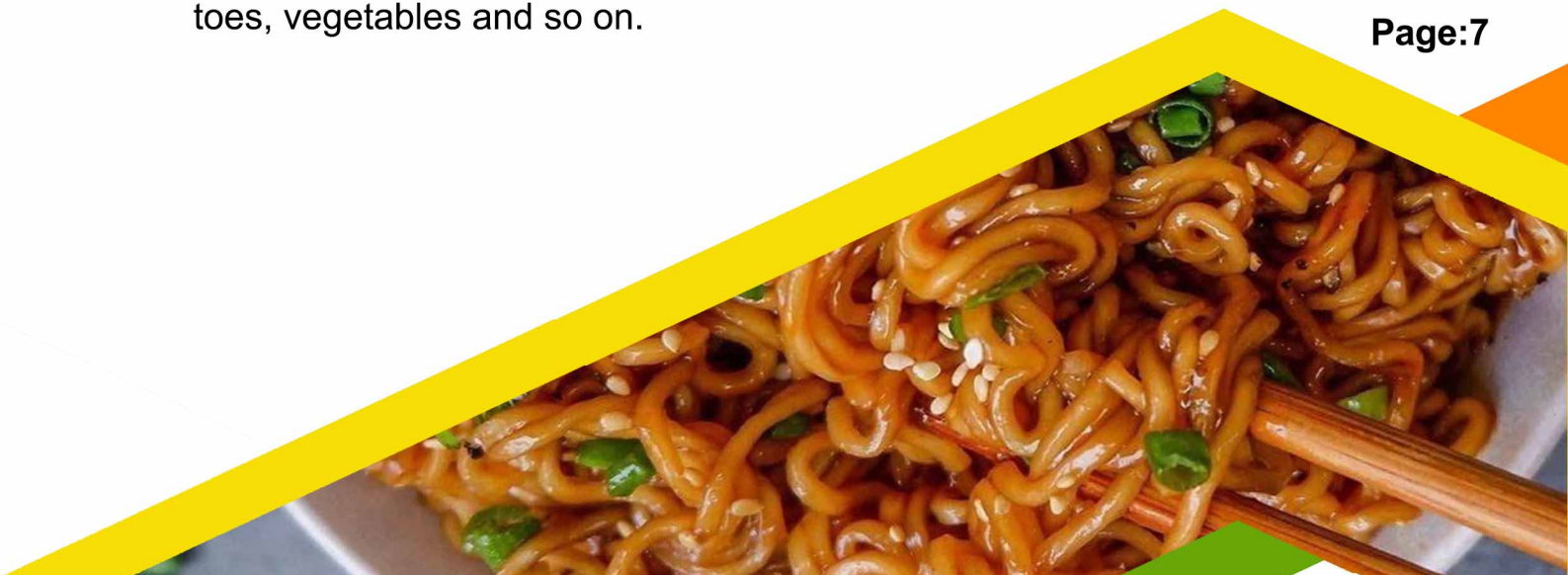




► **Types of noodles with different flavors**

Noodles, like other manufactured cereal products, are made of semolina flour and prepared in a short time. They may take 1 hour to prepare depending on the type of pasta, but the processes of cooking have been already done in the factory and produced in semi-prepared form in order to facilitate the consumer. Noodles only take 3 minutes to prepare. All noodles taste the same and what make noodles different is their spice or flavor added to noodles such as meat, chicken, mushrooms and cheese, tomatoes, vegetables and so on.

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► Packaging

All Kashif products can be offered in 500 g, 300 g and 900 g packages. This company is ready to send wholesale in large and medium bags ordered by its customers. International shipping uses new packaging methods to maintain the quality of products over long distances. You can contact Kashif experts for more information and free-of-charge consultation on how to package your orders in different numbers and ship them all over the world.






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