SPAGHETTI

LOW PROTEIN PASTA



500 g

PREPARATION: Bring a sufficient quantity of water to the boil (2 litres water per 100 g pasta). Add Spaghetti and salt according to taste and dietary allowance. Boil for 11–13 minutes, stirring regularly.

Food for Special Medical Purposes. For use in the dietary management of inherited metabolic disorders (e. g. Phenylketonuria), or conditions requiring a low protein diet.



- ✓ Classic Italian pasta
- ✓ Pairs well with a long list of sauces

INGREDIENTS: Maize starch, rice starch, thickener: cellulose; cane sugar syrup, chicory inulin, emulsifier: mono- and diglycerides of fatty acids; rice flour, palm fat, safflower extract, colour: beta-carotene.

		1 portion
Nutrition declaration	100 g	80 g
Energy	1503 kJ	1202 kJ
	355 kcal	284 kcal
Fat	1.6 g	1.3 g
of which saturates	0.9 g	0.7 g
Carbohydrates	81 g	65 g
of which sugars	3.2 g	2.6 g
Fibre	7.3 g	5.8 g
Protein	0.5 g	0.4 g
of which Phenylalanine	18 mg	14 mg
of which Tyrosine	14 mg	11 mg
of which Leucine	31 mg	25 mg
Salt	0.08 g	0.06 g
of which Sodium	30 mg	24 mg
Potassium	14 mg	11 mg
Phosphorus	23 mg	18 mg
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