

POTATO PUREE

LOW PROTEIN POTATO PUREE

400 g

PREPARATION (2 PORTIONS = 400 g):

Add ½ teaspoon of salt to 350 ml of water and bring to a boil. Remove pot from heat, add 48 g of potato puree and stir using a wire whisk. Just before serving, add a piece of margarine or butter at own discretion.

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.



- ✓ A great low protein alternative to the classic potato puree
- ✓ Quick and easy to prepare
- ✓ Delicious taste

INGREDIENTS: Potato flakes 55% (potatoes, emulsifier: mono- and diglycerides of fatty acids; antioxidants: fatty acid esters of ascorbic acid, ascorbic acid, **sodium disulphite**; acidity regulator: citric acid; spices, natural aroma), modified potato starch, flavour, curcuma. May contain traces of **milk**.

Nutrition declaration	Puree*	
	100 g	200 g
Energy	1554 kJ 366 kcal	378 kJ 89 kcal
Fat	0.6 g	0.1 g
of which saturates	0.6 g	0.1 g
Carbohydrates	86 g	21 g
of which sugars	2.4 g	0.6 g
Protein	4.1 g	1.0 g
of which Phenylalanine	200 mg	48 mg
of which Tyrosine	240 mg	58 mg
of which Leucine	280 mg	67 mg
Salt	0.50 g	1.37 g
of which Sodium	200 mg	550 mg
Potassium	521 mg	125 mg
Phosphorus	119 mg	29 mg

*prepared product (without margarine/butter)

ARTICLE NUMBER	WEIGHT	EAN-CODE
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