

CIABATTINE

LOW PROTEIN WHITE BREAD ROLLS



Enhancing Lives Together
A Nestlé Health Science Company

260 g (4x65 g)



PREPARATION: Before baking, sprinkle lightly with water. Bake in a pre-heated oven (fan oven) at 200°C for 6–8 minutes until desired shade of brown. These rolls are part-baked.

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.

- ✓ Delicious ciabatta bread rolls
- ✓ Ready to eat after a few minutes in the oven

INGREDIENTS: Gluten-free **wheat** starch, water, thickeners: cellulose, hydroxypropyl methyl cellulose, guar gum, locust bean gum; palm fat, rice syrup, vegetable fibre (psyllium), rice starch, rice flour, gluten-free **wheat** fibre, dextrose, yeast, maltodextrin, apple extract, salt, flavouring. May contain traces of **mustard**.

| Nutrition declaration | per Ciabattina | |
|------------------------|--------------------|--------------------|
| | 100 g | 65 g |
| Energy | 927 kJ 221 kcal | 603 kJ 143 kcal |
| Fat | 3.4 g | 2.2 g |
| of which saturates | 1.6 g | 1.0 g |
| Carbohydrates | 41 g | 27 g |
| of which sugars | 3.9 g | 2.5 g |
| Fibre | 12 g | 7.8 g |
| Protein | 0.5 g | 0.3 g |
| of which Phenylalanine | 18 mg | 12 mg |
| of which Tyrosine | 14 mg | 9 mg |
| of which Leucine | 31 mg | 20 mg |
| Salt | 0.35 g | 0.23 g |
| of which Sodium | 140 mg | 91 mg |
| Potassium | 69 mg | 45 mg |
| Phosphorus | 24 mg | 16 mg |

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CIABATTINE is a food for special medical purposes and must be used under medical supervision.