## DITAL

## LOW PROTEIN PASTA



500 g

PREPARATION: Bring a sufficient quantity of water to the boil (2 litres water per 100g pasta). Add Pasta and salt according to taste and dietary allowance. Boil for 14-15 mins, 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.



- A pasta for young and old
- ✓ Perfect for different sauces, stews and pasta bakes

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

Contains **Soya**.

Nutrition declaration	100 g	1 portion <b>80 g</b>
Energy	1485 kJ 351 kcal	1188 kJ 280 kcal
Fat	1.1 g	0.9 g
of which saturates	0.4 g	0.3 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	21 mg	17 mg
of which Tyrosine	14 mg	11 mg
of which Leucine	34 mg	27 mg
Salt	0.08 g	0.06 g
of which Sodium	30 mg	24 mg
Potassium	11 mg	9 mg
Phosphorus	20 mg	16 mg

