RICE

LOW PROTEIN RICE REPLACER



400 g

PREPARATION: Bring a sufficient quantity of water to the boil (2 litres water per 100 g). Add Rice Replacer and salt according to taste and dietary allowance. Boil for 9–11 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.



- ✓ The versatile staple for many following a low protein diet
- ✓ Ideal for preparing main and side dishes

INGREDIENTS: Maize starch, rice starch, thickener: cellulose; chicory inulin, rice flour, emulsifier: mono- and diglycerides of fatty acids. Contains **Soya**.

Nutrition declaration	100 g	80 g
Energy	1452 kJ	1162 kJ
	343 kcal	274 kcal
Fat	1.3 g	1.0 g
of which saturates	0.6 g	0.5 g
Carbohydrates	79 g	63 g
of which sugars	0 g	0 g
Fibre	6.6 g	5.3 g
Protein	0.5 g	0.4 g
of which Phenylalanine	20 mg	16 mg
of which Tyrosine	14 mg	11 mg
of which Leucine	41 mg	33 mg
Salt	0.05 g	0.04 g
of which Sodium	20 mg	16 mg
Potassium	7 mg	6 mg
Phosphorus	21 mg	17 mg
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