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 pastaPairs 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. May contain **Soya**.

1 portion **Nutrition declaration** 100 g 80 g 1503 kJ 1202 kJ Energy 284 kcal 355 kcal Fat 1.6 g 1.3 g of which saturates 0.9 g 0.7 g Carbohydrates 81 g 65 g 2.6 g of which sugars 3.2 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 0.08 g Salt 0.06 g of which Sodium 30 mg 24 mg Potassium 14 mg 11 mg 23 mg Phosphorus 18 ma

Mevalia | LOW PROTEIN

SPAGHETTI is a food for specia medical purposes and must be used under medical supervision