

DITALI

LOW PROTEIN PASTA

500 g



Enhancing Lives Together
A Nestlé Health Science Company

PREPARATION: Bring a sufficient quantity of water to the boil (2 litres water per 100 g pasta). Add Ditali and salt according to taste and dietary allowance. Boil for 4–6 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.



- ✓ 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.

Nutrition declaration	100 g	1 portion 80 g
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

Mevalia | LOW PROTEIN

www.mevalia.com
info@mevalia.com

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