

# PIZZA BASE

LOW PROTEIN PIZZA BASES

300 g e (2x150 g)



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**PREPARATION:** Top the pizza base as desired and bake it in a pre-heated oven at 200°C for about 12–14 minutes.

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.



- ✓ Quick and easy to prepare with your favourite toppings
- ✓ Two pizza bases ready to bake in the oven

**INGREDIENTS:** Gluten-free **wheat** starch, water, thickeners: cellulose, guar gum, hydroxypropyl methyl cellulose, locust bean gum; palm oil, rice syrup, vegetable fibre (psyllium), gluten-free **wheat** fibre, rice starch, dextrose, yeast, maltodextrin, salt, sunflower oil, flavouring. May contain **soya** and **mustard**.

Nutrition declaration	100 g	1 pizza base 150 g
Energy	1108 kJ 263 kcal	1662 kJ 395 kcal
Fat	4.2 g	6.3 g
of which saturates	2.0 g	3.0 g
Carbohydrates	49 g	74 g
of which sugars	4.0 g	6.0 g
Fibre	13 g	20 g
<b>Protein</b>	<b>0.9 g</b>	<b>1.4 g</b>
<b>of which Phenylalanine</b>	<b>20 mg</b>	<b>30 mg</b>
<b>of which Tyrosine</b>	<b>16 mg</b>	<b>24 mg</b>
<b>of which Leucine</b>	<b>30 mg</b>	<b>45 mg</b>
Salt	0.33 g	0.49 g
of which Sodium	130 mg	195 mg
Potassium	80 mg	120 mg
Phosphorus	32 mg	48 mg

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

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