


# HARIFEN FOOD PASTA type FUSILLI



PRODUCT WITH LOW PROTEIN AND  
PHENYLALANINE CONTENT

| DESCRIPTION                              | <p>Delicious pasta with low protein and phenylalanine content, especially suitable for preparing succulent dishes for diets that require a hypoproteic diet.</p>  | <p><b>Very low<br/>SALT</b></p>   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
|--|---|---|--|----------------------|--------|--------------------|------|-------|---------------------|-------|---------------|------|------------------|--------|---------------|-----|---------|--------|---------------|---------|------|
| INGREDIENTS                              | <p>Corn starch, tapioca starch, potato starch, emulsifier (E-471).</p>  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| ALLERGENS<br>SAFETY<br>CRITERION         | <p>Milk free. Gluten free.<br/>May contain traces <b>soya</b>.</p> <p>Non-irradiated and nor genetically modified product.</p>  |  |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| AVERAGE<br>NUTRITIONAL<br>ANALYSIS       | <table border="1"> <thead> <tr> <th></th> <th>Per 100 g of product</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>1461 kJ (344 kcal)</td> </tr> <tr> <td>Fats</td> <td>0.9 g</td> </tr> <tr> <td>of which: saturated</td> <td>0.8 g</td> </tr> <tr> <td>Carbohydrates</td> <td>84 g</td> </tr> <tr> <td>of which: sugars</td> <td>&lt;0.5 g</td> </tr> <tr> <td>Dietary fibre</td> <td>1 g</td> </tr> <tr> <td>Protein</td> <td>0.35 g</td> </tr> <tr> <td>Phenylalanine</td> <td>13.3 mg</td> </tr> <tr> <td>Salt</td> <td>0.02 g</td> </tr> </tbody> </table> |   |  | Per 100 g of product | Energy | 1461 kJ (344 kcal) | Fats | 0.9 g | of which: saturated | 0.8 g | Carbohydrates | 84 g | of which: sugars | <0.5 g | Dietary fibre | 1 g | Protein | 0.35 g | Phenylalanine | 13.3 mg | Salt |
|  | Per 100 g of product  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| Energy                                   | 1461 kJ (344 kcal)  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| Fats                                     | 0.9 g   |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| of which: saturated                      | 0.8 g   |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| Carbohydrates                            | 84 g  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| of which: sugars                         | <0.5 g  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| Dietary fibre                            | 1 g   |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| Protein                                  | 0.35 g  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| Phenylalanine                            | 13.3 mg   |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| Salt                                     | 0.02 g  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| PREPARATION<br>For an average<br>portion | <p>Put 100g approximately of pasta into the boiling water. Add a spoonful of oil, a little of salt (do not include in hyposodium diets) and stir. Boil until the pasta is done to a turn, stirring once in a while. Drain and serve with your favorite sauce.</p>   |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| PRESENTATION                             | <p>Bag with 500 g of product.<br/>Box with 8 units</p>  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| SHELF LIFE<br>PRESERVATION               | <p>30 months in a fresh and dry place.</p>  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |
| EAN-13 CODE                              | <p>8425887005139</p>  |   |  |                      |        |                    |      |       |                     |       |               |      |                  |        |               |     |         |        |               |         |      |

**HARIFEN**