

TARANIS

IS COMMITTED

**TO PATIENTS
AND PROFESSIONALS**

DELICIOUS PRODUCTS

A diversified product range
to help individuals on low protein diets

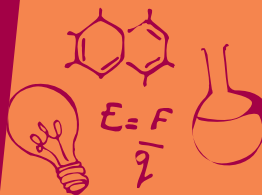


SUPPORTING PATIENTS:
recipe book, website,
support of patient
associations

**A PARTNER
OF PRESCRIBERS:**
exhibitions, cooking
workshops, guides...



**WE SUPPORT
RESEARCH**
into metabolic diseases





SAVOURY

SHORT SPAGHETTI, CORNETTI, MACARONI, COUSCOUS, SEMOLINA



DESCRIPTION: Food for special medical purposes. Low protein and gluten free preparation to replace ordinary pastas, couscous and semolina.

IMPORTANT NOTICE: For the dietary management of phenylketonuria and other inherited metabolic disorders requiring a low protein diet. Incomplete food, not suitable for use as the sole source of nourishment. To be used under medical supervision. Not suitable for children under 3 years old.

INGREDIENTS: Corn starches, modified potato starch, emulsifier (E471), stabiliser (E461), antioxidant (E300), colour (E160a(iv)).

Gluten free

CONSERVATION: Keep in a cool and dry place. **Shelf life:** 24 months after the date of manufacture.

PACKAGING: 500 g sachet.

COOKING: **Short spaghetti, Cornetti, Macaroni:** 8 minutes in lightly salted boiling water. **Couscous:** 45 minutes to 1 hour in a couscous maker or 5 minutes in lightly salted boiling water. **Semolina:** Pour 1 part of semolina into 2.5 parts of boiling liquid, stir, remove from heat. Pour into a ramekin.

RECIPE: Fried gnocchi

Ingredients:

- 30 g semolina
- 30 g bread and pastry mix
- 340 ml water
- salt, oil

Pour the semolina into the boiling salted water. Cook for 2 to 3 minutes. Remove from heat and let cool. Add the low-protein flour and mix until you obtain a homogeneous dough. Roll out the dough and make sticks of about 2 cm, pinch them between your fingers to make gnocchi. Heat some oil in a pan, dip the gnocchi in it and fry the gnocchi in it until golden brown.

RICE SUBSTITUTE



DESCRIPTION: Food for special medical purposes. Low protein and gluten free preparation to replace ordinary rice.

IMPORTANT NOTICE: For the dietary management of phenylketonuria and other inherited metabolic disorders requiring a low protein diet. Incomplete food, not suitable for use as the sole source of nourishment. To be used under medical supervision. Not suitable for children under 3 years old.

INGREDIENTS: Corn starches, modified potato starch, emulsifier (E471), stabiliser (E461), antioxidant (E300), colour (E160a(iv)).

Gluten free

CONSERVATION: Keep in a cool and dry place. **Shelf life:** 24 months after the date of manufacture.

PACKAGING: 500 g sachet.

COOKING: 8 minutes in lightly salted boiling water.

AVERAGE COMPOSITION		For 100 g of product
ENERGY VALUE		1518 kJ (358 kcal)
Fat		0.9 g
Of which saturates		0.6 g
Carbohydrate		87.0 g
Of which sugars		< 0.02 g
Fibre		< 0.5 g
Protein		0.1 g
Of which phenylalanine		14.2 mg
Methionine		8.5 mg
Leucine		30.6 mg
Threonine		10.1 mg
Isoleucine		11.5 mg
Lysine		13.0 mg
Valine		15.7 mg
Cystine		5.7 mg
Tyrosine		8.0 mg
Arginine		12.4 mg
Salt		0.15 g
Minerals		
Sodium		58.9 mg (2.6 mmol)
Potassium		4.6 mg (0.12 mmol)
Chloride		<50.0 mg (<1.4 mmol)
Calcium		17.8 mg (0.45 mmol)
Phosphorus		24.8 mg (0.26 mmol PO ₄)
Magnesium		<2.0 mg (<0.08 mmol)



CULINARY AIDS



DALIA LIQUID



DESCRIPTION: Food for special medical purposes. Low protein dietary drink.

IMPORTANT NOTICE: For the dietary management of phenylketonuria and other inherited metabolic disorders requiring a low protein diet. Incomplete food, not suitable for use as the sole source of nourishment. To be used under medical supervision. Not suitable for children under 1 year old.

AVERAGE COMPOSITION	For 100 ml of product
ENERGY VALUE	208 kJ (50 kcal)
Fat	2.6 g
Of which saturates	1.9 g
Carbohydrate	6.4 g
Of which sugars	4.8 g
Protein	0.2 g
Of which phenylalanine	6.4 mg
Methionine	4.3 mg
Leucine	14.1 mg
Threonine	6.7 mg
Isoleucine	7.3 mg
Lysine	13.7 mg
Valine	8.8 mg
Cystine	2.6 mg
Tyrosine	7.2 mg
Arginine	5.0 mg
Salt	0.02 g
Minerals	
Sodium	9.0 mg (0.39 mmol)
Potassium	30.0 mg (0.77 mmol)
Chloride	20.0 mg (0.56 mmol)
Calcium	14.0 mg (0.35 mmol)
Phosphorus	10.0 mg (0.11 mmol PO ₄)
Magnesium	2.5 mg (0.10 mmol)

Osmolarity 181 mOsm/L

INGREDIENTS: Water, cream (*milk*), lactose (*milk*), *milk* permeate powder, maltodextrin, emulsifier: mono and diglycerides of fatty acids.

CONSERVATION: UHT sterilised. Store in a dry place at room temperature. **Shelf life:** 12 months after the date of manufacture. After opening, keep refrigerated and use within 48 hours.

PACKAGING: 200 ml tetra brick – plate of 24 units.

USE: As a replacement of ordinary milk, without constituting a significant source of calcium. Shake well before use. Can be cooked and warmed. Can be eaten as is or flavoured (fruit syrups, natural essences, etc.) or warmed with tea or instant coffee. Can be heated to prepare sauces. Tetra brick packaging for easy transport to school or work.

DALIA POWDER



DESCRIPTION: Food for special medical purposes. Low protein preparation, in powder, for drink.

IMPORTANT NOTICE: For the dietary management of phenylketonuria and other inherited metabolic disorders requiring a low protein diet. Incomplete food, not suitable for use as the sole source of nourishment. To be used under medical supervision. Not suitable for children under 3 years old.

INGREDIENTS: Whey permeate powder (*milk*), corn maltodextrin, fat powder (palm oil, glucose syrup, *milk* protein, anti-caking agent (E551)), lactose (*milk*), anti-caking agent (tricalcium phosphate), flavour. Manufactured in a workshop using: *wheat, barley, oat, cruciferous, egg, fish, soybean, nuts, sulphites, celery*.

CONSERVATION: Store in a cool and dry place. Close the box tightly after use. Once opened, the can has to be covered with the lid and has to be used within 4 weeks. **Shelf life:** 16 months after the date of manufacture.

PACKAGING: 400 g tin with 10 g scoop.

USE: As a replacement of ordinary milk, without constituting a significant source of calcium. Packaging in tin for powder form is practical for when patients go on holidays (more readily transportable than the tetra packs). 1 tin = 1 plate of 24 tetra bricks.

Preparation: 1 scoop + 100 ml of cold or hot water. Can be used in numerous recipes.

AVERAGE COMPOSITION	For 100 g of product	For 1 portion 10 g + 100 ml of water
ENERGY VALUE	1 802 kJ (428 kcal)	180 kJ (43 kcal)
Fat	12.3 g	1.2 g
Of which saturates	6.2 g	0.62 g
Carbohydrate	77.5 g	7.8 g
Of which sugars	45.1 g	4.5 g
Protein	1.7 g	0.17 g
Of which phenylalanine	20.0 mg	2.0 mg
Methionine	10.0 mg	1.0 mg
Leucine	60.0 mg	6.0 mg
Threonine	20.0 mg	2.0 mg
Isoleucine	20.0 mg	2.0 mg
Lysine	40.0 mg	4.0 mg
Valine	30.0 mg	3.0 mg
Cystine	10.0 mg	1.0 mg
Tyrosine	40.0 mg	4.0 mg
Arginine	20.0 mg	2.0 mg
Salt	0.67 g	0.07 g
Minerals		
Sodium	268 mg (11.7 mmol)	26.8 mg (1.2 mmol)
Potassium	924 mg (23.7 mmol)	92.4 mg (2.4 mmol)
Chloride	720 mg (20.3 mmol)	72.0 mg (2.0 mmol)
Calcium	846 mg (21.2 mmol)	84.6 mg (2.1 mmol)
Phosphorus	618 mg (6.5 mmol PO ₄)	61.8 mg (0.65 mmol PO ₄)
Magnesium	34.0 mg (1.4 mmol)	3.4 mg (0.14 mmol)



TARANIS

LOW PROTEIN PRODUCTS

SWEET



LEMON FLAVOURED CAKE



APRICOT FLAVOURED CAKE



PEAR FLAVOURED CAKE



CHOCOLATE CHIP COOKIES



SHORTBREAD BISCUITS ORGANIC



RASPBERRY BISCUITS ORGANIC



CHOCOLATE CHIP BISCUITS ORGANIC



BISCUITS WITH CARAMEL SHARDS ORGANIC



CERECAL PLUS VANILLA FLAVOUR



CERECAL PLUS STRAWBERRY FLAVOUR



HAZELNUT SPREAD



VANILLA COCOA DESSERT PUDDING



PAUSE DESSERT STRAWBERRY FLAVOUR



PAUSE DESSERT CARAMEL FLAVOUR



SAVOURY



BREAD ROLLS



FRENCH TOASTS



SHORT SPAGHETTI



CORNETTI



MACARONI



COUSCOUS



SEMOLINA



RICE SUBSTITUTE



MEAT SUBSTITUTE



FISH SUBSTITUTE

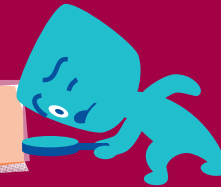


CHEESE SLICE SUBSTITUTE



RISOTTO SUBSTITUTE

CULINARY AIDS



PREPARATION FOR CHEESE FLAVOURED SAUCE



BREAD AND PASTRY MIX



NATURAL CAKE MIX



PANCAKES AND WAFFLES MIX



EGG REPLACER



DALIA LIQUID



DALIA POWDER