

# CIABATTINE

LOW PROTEIN WHITE BREAD ROLLS

260 g (4x65 g)



**PREPARATION:** Before baking, sprinkle lightly with water. Bake in a pre-heated oven (fan oven) at 200°C for 6–8 minutes until desired shade of brown. These rolls are part-baked.

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.

## HIGH FIBRE

- ✓ Delicious ciabatta bread rolls
- ✓ Ready to eat after a few minutes in the oven

**INGREDIENTS:** Gluten-free **wheat** starch, water, thickeners: cellulose, hydroxypropyl methyl cellulose, guar gum, locust bean gum; dextrose, palm fat, rice syrup, vegetable fibre (psyllium), rice starch, gluten-free **wheat** fibre, yeast, apple extract, salt, flavourings.

Nutrition declaration	per Ciabattina	
	100 g	65 g
Energy	923 kJ 220 kcal	607 kJ 144 kcal
Fat	3.4 g	2.2 g
of which saturates	1.6 g	1.0 g
Carbohydrates	41 g	27 g
of which sugars	3.9 g	2.6 g
Fibre	12 g	7.7 g
<b>Protein</b>	<b>0.5 g</b>	<b>0.3 g</b>
of which Phenylalanine	18 mg	12 mg
of which Tyrosine	14 mg	9 mg
of which Leucine	31 mg	20 mg
Salt	0.35 g	0.23 g
of which Sodium	140 mg	90 mg
Potassium	68.5 mg	44.5 mg
Phosphorus	24.1 mg	15.7 mg

ARTICLE NUMBER	WEIGHT	EAN-CODE
5700030102	260 g (4x65 g)	8 008698 009260

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www.mevalia.com  
info@mevalia.com