

## DS52 NESTS PASTA

PRESENTATION:  
**2**  
Portions  
of 50g.



### Denomination

Semolina pasta of high protein value.

**How to use** Bring 1L of water to a boil with a pinch of salt. Once the water boils, introduce 1 serving (50g. of raw product) into the pot and cook for approximately 12min. If you want a softer cooking point you can leave it longer. Drain the pasta well and serve alone or accompanied by a low-calorie sauce.

**Ingredients** Modified wheat starch, wheat protein, durum wheat semolina, wheat fiber, emulsifier (sunflower lecithin). May contain: soy, milk, eggs, lupine, mustard, sesame, nuts .

**Storage conditions** Store in a cool, dry place.

**Caducity** Consume preferentially before of / Number of lot: See tray.



NUTRITIONAL INFORMATION	Per 100g	By 1 (served)
	<b>kJ/kcal</b>	<b>1196kJ/286kcal</b>
<b>CALCULATED MEAN ANALYTICAL VALUE</b>		
<b>Fats</b>	<b>2g</b>	<b>0.99g</b>
of which saturated fatty acids	0.7g	0.34g
<b>Carbohydrates</b>	<b>12g</b>	<b>5.4g</b>
of which sugars	1.5g	0.67g
<b>Fibres</b>	<b>46g</b>	<b>22.8g</b>
<b>Proteins</b>	<b>31g</b>	<b>15.4g</b>
<b>Salt</b>	<b>0.7g</b>	<b>0.3g</b>

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