

The products by **laila**

FUNCTIONAL PASTA WITH EMMER FLOUR



LAILA MANGIA BENE

Our functional pasta “Laila Mangia Bene” is a genuine product that helps to cover our daily need for macronutrients through just one dish. It is not just a simple “replacement” of a main ingredient but rather a careful calibration of nutritional principles. This way we can offer to our customers a fresh egg pasta fresca rich in proteins, mineral salts and vitamins with no need for renouncing to taste and without adding any kind of preservative. Being a fresh pasta that does not under a drying procedure it has a very fast cooking time, about 4/5 minutes, it can be boiled in hot water like any other type of pasta or be cooked like a risotto to enhance its taste and nutritional properties.

Characteristics

The functional fresh pasta with emmer flour is a source of proteins and fibres, with a low content of salt. It improves the blood pressure, the muscle mass and the digestion. It strengthens the bones. In addition, emmer contains potassium, sodium, phosphorous and vitamins of the B-group. We produce the pasta called SEDANINI with this flour.

Period of production

This product is produced all year long.

Sizes

This products comes in 1000g, 500g and 250g packages.



Ingredients

Whole emmer flour, (75%),
Fresh eggs categ. A, Water.



List of allergens

Eggs, Wheat.



Preservation

The product has to be kept in the fridge and cooked preferably within its best-before date or it can be frozen for 3 months



Advised servings

We advise 90g per serving.
The cooking time is 4-5 minutes.