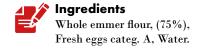
# FUNCTIONAL PASTA WITH EMMER FLOUR



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.



### **Preservation**

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



## **Advised servings**

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