





Food suitable for people suffering from the troubles of glucose metabolism (diabetes)”





Pasta



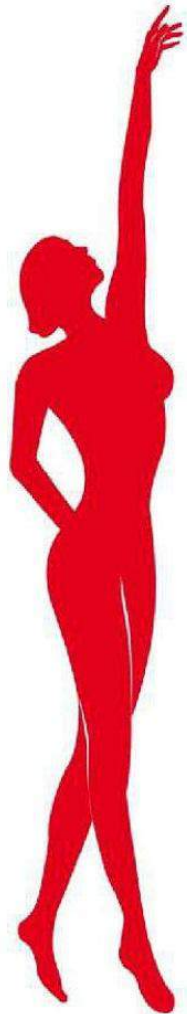
...Health & Taste

- **15% natural fibre**, that means more than twice the fibre of dark whole wheat pasta.
- **Low Glycemic Index: IG 23**
- **20% fewer calories** than regular pasta
- *Slow carbohydrate and fat absorption*
- *Sodium free*
- *Cholesterol free*

... with the same pleasant taste and colour as the traditional Italian pasta !



Pasta



Why Pasta?

- *It's so effective for **weight loss diets** and **cholesterol control** programs.*
- *It helps maintain healthy blood sugar levels and is **suitable for diabetic diets**.*
- *It supports intestinal function and **colon health**, helping **reduce constipation problems**.*
- *It provides **high satiety sensation** which leaves you feeling fuller for longer.*



Pasta



Why Pasta ?

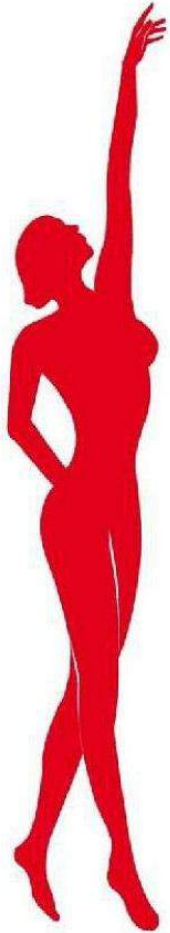
...and more :

- *It's particularly **fit for the sportsman's diet** thanks to slow absorption of carbohydrate and fat; this translates into more energy during the day.*





Pasta



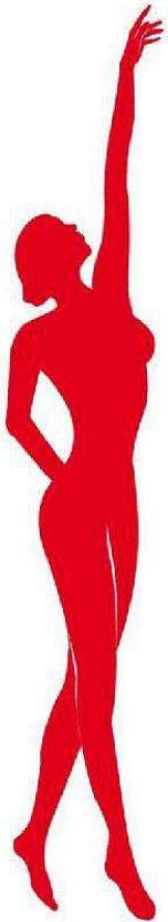
***The Italian Ministry
of Health Decree
acknowledged
Pasta® as
being :***

***“Food suitable for
people suffering
from the troubles of
glucose metabolism
(diabetes)”***





Pasta



Compared with other fibre supplements...

- *Pasta is a fibre supplement in the shape of a tasty Italian traditional pasta.*
- *Pasta is not expensive.*
- *Pasta is completely natural, **only natural ingredients** and non-chemical manufacturing process.*





Pasta



Nutritional Values per 100g

- **Energetic Value : 283 Kcal ***
- **Proteins : 15 g**
- **Carbohydrates : 59 g**
 - fructose : 0,16 g
 - glucose : 0,18 g
- **Fat s: 1,30 g**
 - saturated : 0,35 g
- **Fibre : 15 g**
 - inulin : 2 g
- **Sodium : 0,004 g** (lower than determination limit)
- **Cholesterol : absent**

*** Information approved by the Italian Ministry of Health, considering a margin of tolerance in calorie absorption because of the high amount of fibre.**





Pasta



Pasta ingredients:

- *Durum wheat semolina*
- *Wheat fibre*
- *Wheat starch*
- *Inulin fibre*



Non-GM Italian product
Product protected by patent





Pasta

Pasta Flour

Low Glycemic Index : 29 G.I.

High fibre: 15% Fibre

Low calorie content

White colour

*USEFUL FOR MAKING
BREAD, PIZZA, CAKES,
FRESH PASTA.*





Pasta

Pasta Bread

*Low glycemic index: **G.I. 41***
High fibre content

*Suitable for **Vegans**
and **Vegetarian***

Healthy and Tasty !





Pasta

Pasta Pizza Base

High fibre: 11,5 % Fibre
Low Glycemic Index: GI 39
No yeast

*Suitable for **Vegans** and
Vegetarians*



LIGHT AND TASTY!





pasta for FITNESS

PRO is the new ORGANIC HIGH PROTEIN PASTA (30% PROTEIN), mainly designed for all athletes and sport people.

It combines high quality protein sources with durum whole wheat semolina flour and pea protein in order to create a perfect balanced protein meal with excellent amino acid profile and pleasant taste of Italian tradition and helps deliver your daily protein targets.

Ingredients: durum whole wheat semolina*, pea protein isolate*, wheat gluten*, inulin*

***ORGANIC**

Nutritional Values:

Energy/Kcal 1485/351,
Fats 3,8g (of which saturated fats 0,89g),
Carbohydrates 46,1g (of which sugars 2,76g),
Fibre 9,3g,
Proteins 30g,
Salt 0,35g



Suitable for Vegans and Vegetarians

