


Pasta



Monte-Carlo
FINE TASTE

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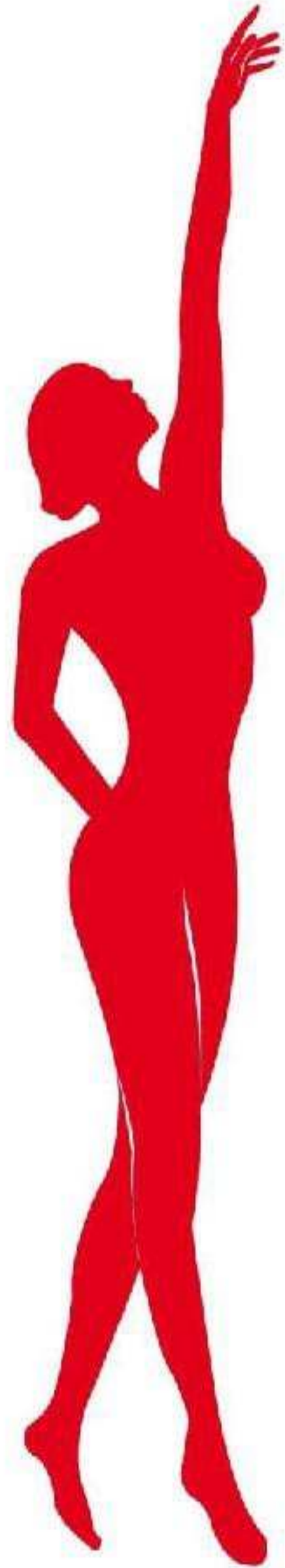
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 Monte-Carlo Fine Taste Ltd.

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



Pasta



...Health & Taste

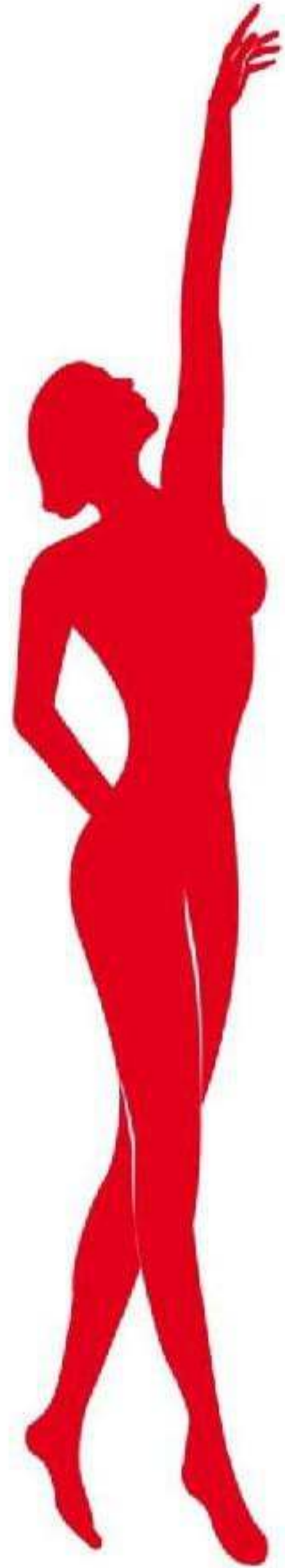
- **15% natural fibre**, that means more than twice the fibre of dark whole wheat pasta.
- **Low Glycemic Index: IG 23**
- **20% fewer calories** than regular pasta
- *Slow carbohydrate and fat absorption*
- *Sodium free*
- *Cholesterol free*

... 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.*

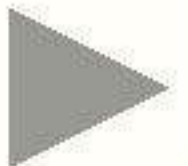
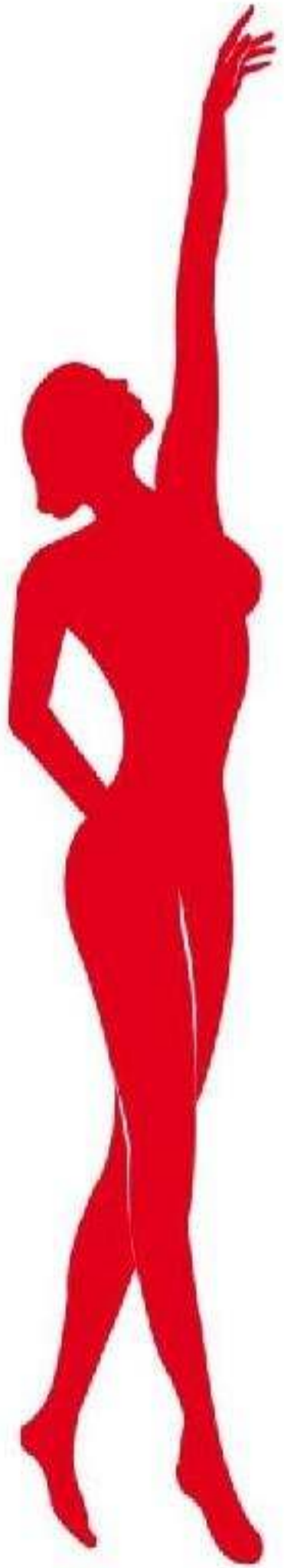
Pasta



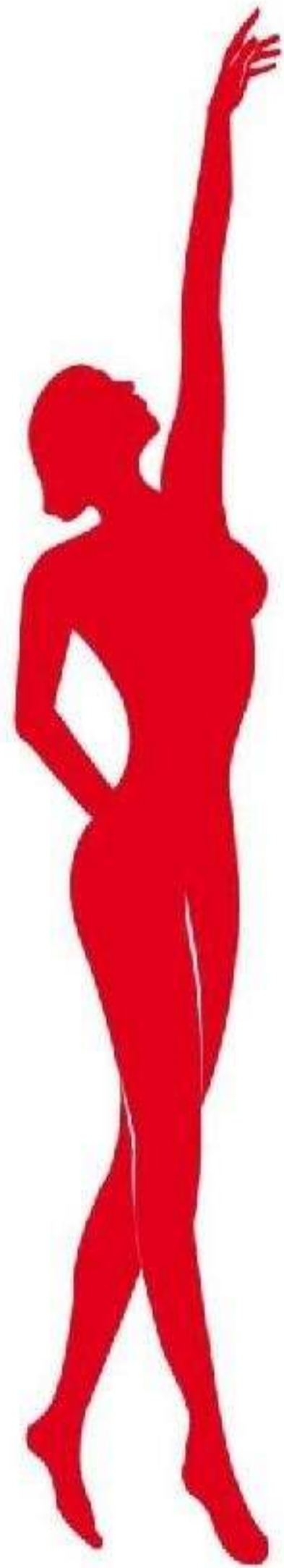
Why Pasta ?

...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.*

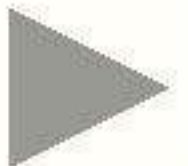


Pasta



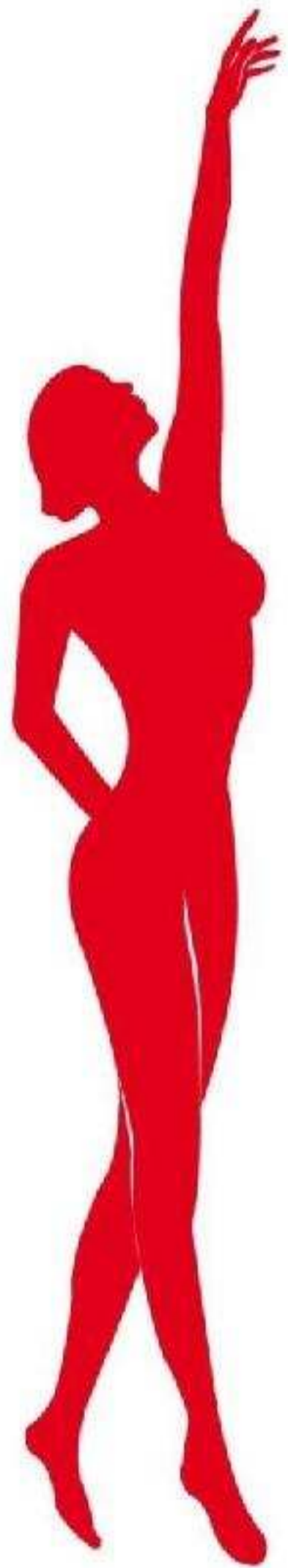
***The Italian Ministry
of Health Decree
acknowledged
Pasta® as
being :***

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





Compared with other fibre supplements...



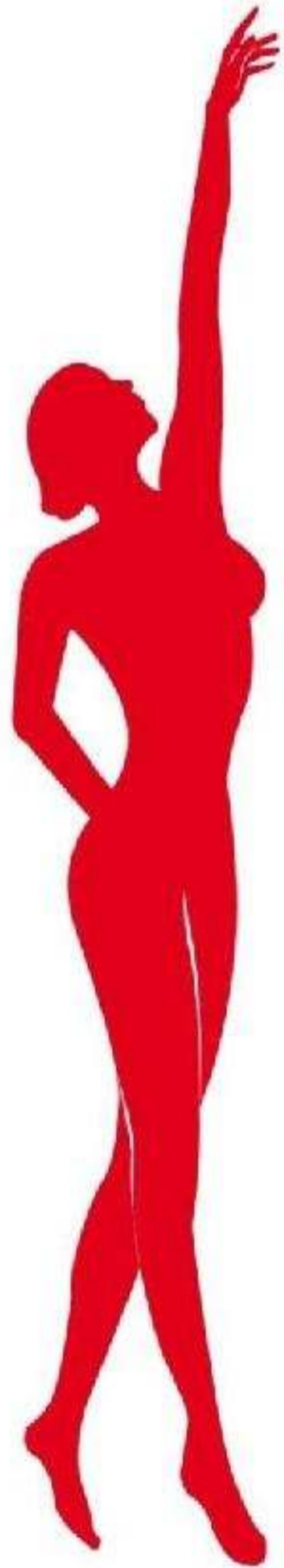
- *Pasta is a fibre supplement in the shape of a tasty Italian traditional pasta.*
- *Pasta is not expensive.*
- *Pasta is completely natural, **only natural ingredients** and non-chemical manufacturing process.*



Pasta

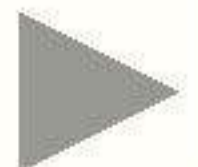


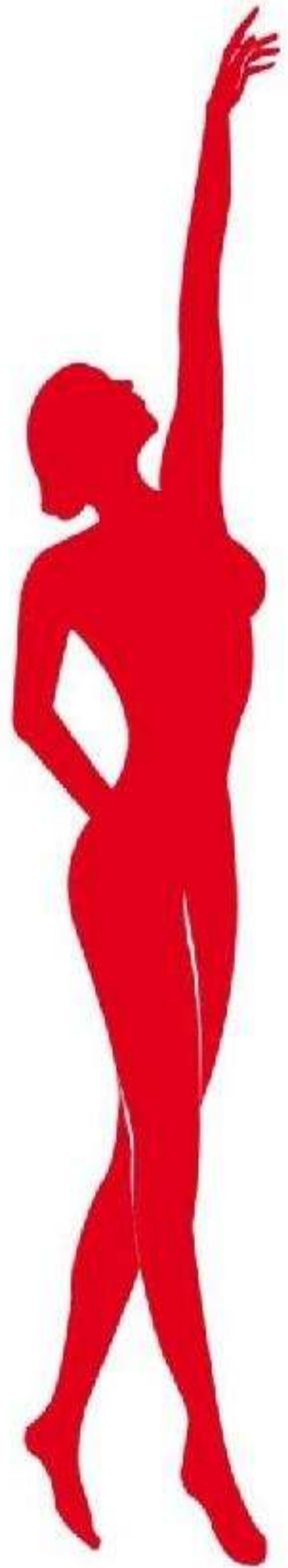
Nutritional Values per 100g



- **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.**



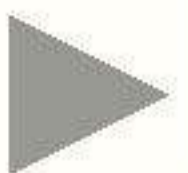


Pasta ingredients:

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



Non-GM Italian product
Product protected by patent



Pasta

Available pasta shapes

- ***Penne 500 g***
- ***Spaghetti 500 g***
- ***Fusilli 500 g***
- ***Sedani 500 g***

- ***Tagliatelle 250 g***



Pasta

New products 2012:

- **Pasta Flour**

Low GI : 29

High fibre amount: 15%

Low calorie content

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



Pasta

New products 2012:

- **Pasta Piadina**

High fibre amount

No animal fats

Low calorie content

LIGHT AND TASTY !



Pasta

Arriving early 2013.....

- **Cacao Snack**

High fibre amount

Low calorie content

Low Glycemic Index

No added fats

No yeast

No cholesterol



LIGHT AND TASTY !



Pasta®

Overweight? Diabetes? Don't give up pasta!

15% FIBRE

Pasta contains 20% fewer calories than traditional durum wheat pasta, while still being able to offer the same great taste of regular pasta

Pasta contains more than twice the fibre of dark whole wheat pasta; its high fibre content creates a prolonged sensation of satiety without any swelling of the belly

Pasta has a low Glycemic Index and is suitable for people with diabetes

The high amount of fibre slows fats and carbohydrates absorption and contributes to weight reduction and cholesterol control



PRODUCT OF ITALY

Pasta stabilizes intestinal functions, keeping the bacterial flora in balance and helping reduce constipation problems

Pasta it's suitable for sport diets, thanks to the slow carbohydrate absorption that provides the body more energy all day



• High fibre pasta • Cholesterol free pasta • Sodium free pasta



The Italian Ministry of Health Decree recognized Pasta® as being "food suitable for people suffering from the troubles of glucose metabolism (diabetes)"

HEALTH & TASTE

Pasta has the great taste of durum wheat pasta even though it contains more than twice the amount of dietary fibre of dark whole wheat pasta.

Pasta is made from 98% durum wheat with the addition of 2% inulin (soluble vegetal fibre). The amount of fibre includes 4,5% resistant starch: this part of starch has been gelatinized; in this way it acts as soluble fibre and helps slow absorption of carbohydrates by delaying and reducing the glycemic peak.

Pasta does not contain bran lignin that gives dark colour and unpleasant taste, and is the responsible for causing the reduction of mineral absorption and intestinal irritation.

ONLY FOR THE USA

Nutrition facts		
Serving Size 2/3 cup (56 g.)		
Servings Per Container 9		
Amount Per Serving		
Calories 180 Calories from fat 10		
		% Daily Value*
Total Fat	1 g	1 %
Saturated Fat	0 %	0 %
Cholesterol	0 mg	0 %
Sodium	0 mg	0 %
Total Carbohydrate	41 g	14 %
Dietary Fiber	8 g	32 %
Sugars	0 g	
Protein	8 g	
Vitamin A 0 %	-	Vitamin C 0 %
Calcium 2 %	-	Iron 6 %
Percent Daily Values based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.		
	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300g	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g
Calories per gram: Fat 9 Carbohydrate 4 Protein 4 Fiber 1		
Total Carbohydrate 41 g - Dietary Fiber 8 g		

Overweight? Diabetes? Don't give up pasta!

15% FIBRE

Fibre has many positive effects:

- decreases hunger sensation.
- stabilizes intestinal functions allowing to rebalance the intestinal flora.
- reduces carbohydrate and fat absorption and contributes to cholesterol level control and weight reduction.

Nutritional values/100g of product	
	Kcal 283 / KJ 1199
Energic value	
Protein	15,00 g
Carbohydrates	59,00 g
- Fructose	0,18 g
- Glucose	0,18 g
Fat	1,30 g
- Saturated	0,35 g
Dietary Fibre	15,00 g
- Inulin	1,90 g
Sodium as Na	absent
Cholesterol	absent

The Italian Ministry of Health Decree nr. 600.12/8114 of 10/12/01 recognized FiberPasta® as being "food suitable for people suffering from the troubles of glucose metabolism (diabetes)".

Ingredients: durum wheat semolina, durum wheat fibre, wheat starch, inulin.

Manufacturing process protected by patent.

Pasta company cooperates with nutritionists, dieticians, diabetologists, sports medicine and health experts. We took part at most important Nutrition and Health conferences.

