

PIZZA BASE



Enhancing Lives Together

LOW PROTEIN PIZZA BASES
FOOD FOR SPECIAL MEDICAL PURPOSES

340 g e (2x170 g)

PREPARATION: Top the pizza base as desired and bake it in a pre-heated oven at 200°C for about 7-9 minutes.

For the dietary management of inherited metabolic disorders (e.g. Phenylketonuria), or conditions requiring a low protein diet.

IMPORTANT NOTICE

- Use under medical supervision.
- Not suitable as a sole source of nutrition.
- For enteral use only.



- ✓ Quick and easy to prepare with your favourite toppings.
- ✓ Two pizza bases ready to bake in the oven.

INGREDIENTS: Maize Starch, Water, Thickeners (E460, E464, E412), Rice Starch, Potato Starch, Glucose, Fibre (Inulin), Rice Flour, Vegetable Oil (Sunflower, Olive), Ethyl Alcohol, Yeast, Maltodextrin, Salt, Flavourings, Acidity Regulator (E334). May contain **Soya**.

STORAGE: Packaged in a protective atmosphere. Store in a cool, dry place. Once opened, consume within 2 days.

Mevalia | LOW PROTEIN

Nutrition declaration		/100 g	1 pizza base /170 g
Energy	kJ	1103	1875
	kcal	262	445
Fat	g	3,8	6,4
of which saturates	g	0,6	1,0
Carbohydrate	g	51	87
of which sugars	g	3,5	5,9
Fibre	g	10	17
Protein	g	0,8	1,3
of which Phenylalanine	mg	31	53
of which Tyrosine	mg	25	43
of which Leucine	mg	55	94
of which Lysine	mg	50	85
of which Methionine	mg	20	34
Salt	g	0,30	0,51
of which Sodium	mg	120	204
	mmol	5,20	8,9
Potassium	mg	47	79
	mmol	1,2	2
Phosphorus	mg	20	34
	mmol	0,7	1,1

You can find out more about our comprehensive customer services, including recipes, advice and information at: Customer Service +44(0)151 709 9020

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THIS PACK CONTAINS 2 SEPARATELY PACKAGED PIZZA BASES.

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