

# Spaghetti

## Pasta senza glutine



Spaghetti is a must of traditional Italian cuisine. And with **Spaghetti** Nutrifree, gluten-free diets too, can enjoy the simple and sublime taste of freshly-cooked spaghetti in a simple basil leaf and Pachino tomato sauce. **Tips:** cook in plenty of salted water for 8-10 minutes. We recommend tasting every now and again to verify desired degree of doneness.

- very low sodium content
- low in saturated fat
- low sugar
- Ideal dressed with a Pachino tomato and basil sauce



Senza Uova



Senza Latte



Senza Amido  
di Frumento

### Ingredient

Corn flour, rice flour, water,  
emulsifiers: mono and diglycerides  
of fatty acids.

### Characteristics

### Value per 100 g

Energy kj	1510
Energy kcal	356
Fat	1,5
- of which — Saturated Fat	0,5
Carbohydrate	78,5
- of which — Sugars	0,5
Fibre	1,2
Protein	6,5
Salt	0,04