Penne *SPELT Wit*

Ingrediënten: SPELTbloem type 812
Allergenen: Gluten

Average nutritional value & analysis results per 100 g:

Energie	1.528 kJ / 361 kcal
Fat of which saturates	1,9 g 0,4 g
Carbohydrates of which sugars	69,4 g 1,7 g
protein	14,7 g
Salt	< 0,1 g

Features:

For over 30 years now, the Demeter spelt for Naturata's spelt pasta has been coming from a Demeter producer association of around 25 farmers in the Schwäbische Alb region of Baden-Württemberg. Timely supply agreements, fair prices and reliable commitments to purchase guarantee the farmers a financial basis for their operations. Prior to sowing, the required grain quantities are agreed upon so that crop rotation can be coordinated accordingly. The soil and climatic conditions in the Schwäbische Alb region are ideal for cultivating the traditional spelt varieties which give Naturata pasta its delicate, nutty flavour. The processing plant which manufactures the pasta products is just a few kilometres away. Short transport routes as well as production according to strict biodynamic criteria contribute to the preservation of natural resources. In cooperation with myclimate, Naturata compensates for all CO2 emissions generated during production and transport of its pasta products and packaging.

Tips for preparation

Cooking time: 6-7 minutes Naturata spelt pasta is perfect for pasta dishes, bakes and salads. Its delicate, nutty flavour goes really well with tomato, bolognese and cream sauces.