

Lefktro Fusilli Pasta - Gluten Free - Information

Gluten free dried pasta specifically formulated for people intolerant to gluten, quinoa/rice, brown rice, corn, quinoa dried pasta.

TFS Product Code: 021818
Suppliers Product Code:
Information Last Updated: 23/05/2025
Date Produced: 22/06/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	357.00
Energy (kJ)	1513.00
Protein (g)	6.90
Carb (g)	76.00
Of Which Sugars (g)	0.60
Fat (g)	2.50
Of Which Saturates (g)	0.90
Fibre (g)	2.00
Salt (g)	<0.01

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

71% rice flour, (white rice flour, brown rice flour), 25.5% corn flour, 3% quinoa flour, 0.5% emulsifier (E471).

Handling Information

Directions for Use

Bring to a boil one litre of water for every 100g of pasta. Add 7 g of salt in water and drop in the pasta. Stir occasionally and cook at indicated time. Cooking time: 7-9 minutes

Storage Instructions

Cool, dry place away from direct sunlight.

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