



Cheese food, pasteurized process, american, with di sodium phosphate

<b>TOTAL</b>
<b>16.7</b>
<b>11.6</b>

Macronutrient profile [gr. of nutrient per 100 gr. food]



Proteins
Water
Sugars
Fibre
Alcohol
Lipids
Other

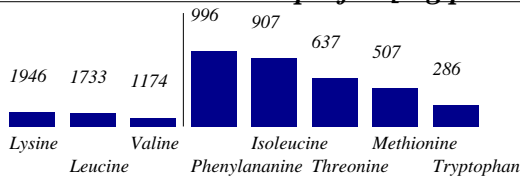
<b>FIBER</b>
<b>0</b>
<b>0</b>

Energy [kcal per 100 gr. food]



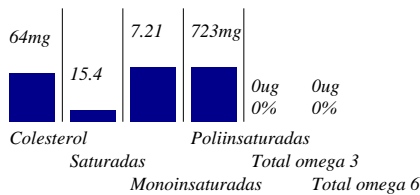
<b>kCALs</b>
<b>14.3</b>
<b>12.6</b>
<b>31.8</b>

Essential aminoacids profile [mg per 100 gr. food]



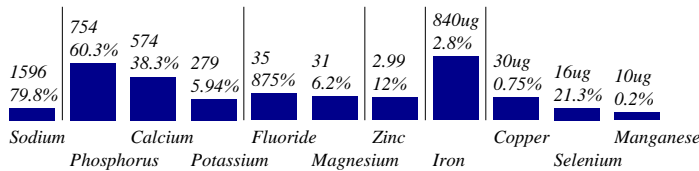
<b>PROTE.</b>
<b>42.6</b>
<b>35</b>
<b>100</b>

Main lipids profile [gr of lipid per 100 gr. food]



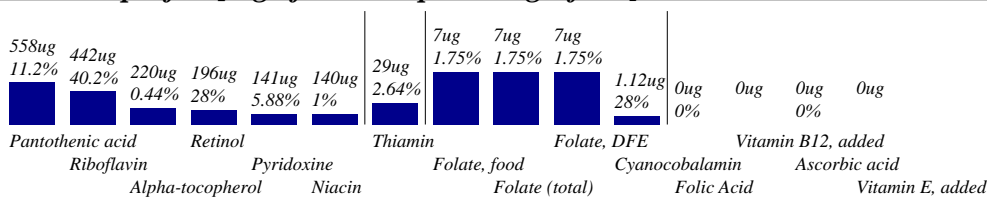
<b>EFA</b>
<b>0</b>

Mineral and oligoelements profile [mg of mineral per 100 gr. food]



<b>MINER.</b>
<b>29.8</b>

Vitamin profile [mg of vitamin per 100 gr. food]



<b>VITAM.</b>
<b>9.4</b>

Phytochemicals profile [mg of nutrient per 100 gr. food]

