

ORGANIC Cereal Rice Banana

after the 4th month
no added sugars**
gluten-free



DE-ÖKO-001
EU-/Non-EU-
agriculture



PROPERTIES

Töpfer Organic Cereal Rice Banana is made of ingredients from organic farming. Our organic grain is processed gently, making it perfectly suited for the needs of the baby. The high-quality banana flakes give the rice cereal its pleasant fruity taste.

** no added sugars (contains naturally occurring sugars)

- ✓ milk-free
- ✓ gluten-free
- ✓ prepare with milk
- ✓ simple preparation, no boiling necessary
- ✓ For older children and adults, **Töpfer Organic Cereal Rice Banana** is useful as a nutritious snack that can be complemented by fruits, yoghurt, raisins or nuts.

INGREDIENTS

Rice semolina*, 5,5 % Banana flakes*, Vitamin B1.

* from organic production

IMPORTANT INFORMATION

- Close the opened bag well and store it in a cool, dry and hygienic place – use up the contents within 2–3 weeks.
- Please do not heat up the milk cereal in a microwave (danger of scalding!).
- Please follow the preparation instructions exactly. The right dosage provides your baby with the nutrients it needs. Prepare the cereal freshly every time and always use a spoon to feed. Please pay attention to regular dental care.

HOW SUPPLIED

Powder: package with 175 g packed under protective atmosphere

ARTICLE NUMBER

Art.: 6045104
PZN: 05104098
GTIN: 4006303004765



ORGANIC Cereal Rice Banana

Average values		Per 100 g powder	Per portion (20g powder + 200ml) ²
Energy	kJ	1600	601
	kcal	377	142
Fat	g	0,7	3,8
of which:			
Saturates	g	0,2	2,2
Carbo- hydrate	g	85	21,9
of which:			
Sugars	g	3,8	5,4
Starch	g	81,2	16,2
Dietary fibre	g	1,2	0,2
Protein	g	7,1	4,9
Salt¹	g	0,01	0,13
Vitamins			
Vitamin B1	mg	1,3	0,30
Minerals			
Sodium	mg	4,1	53

¹ Salt content is exclusively due to the presence of naturally occurring sodium in the raw materials.

² Standard preparation: 20 g powder + 100 ml whole milk + 100 ml water

For products based on natural ingredients, the analysis values are subject to normal variations.

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* from organic production



ORGANIC Cereal Rice Banana

BIO Getreidebrei Reis Banane

ORGANIC Cereal Rice Banana



4. nach dem
4. Monat
month

GUT ZU WISSEN

Töpfer Bio Getreidebrei Reis Banane wird mit Zutaten aus biologischer Landwirtschaft hergestellt. Unser Bio-Getreide wird schonend verarbeitet und dadurch optimal an die Bedürfnisse des Babys angepasst. Die hochwertigen Bananenflakes verleihen dem Reisbrei eine angenehme fruchtige Note.

** ohne Zuckerzusatz
(enthält von Natur aus Zucker)

- milchfrei
- glutenfrei
- einfache Zubereitung ohne Aufkochen

Für größere Kinder und Erwachsene eignet sich der **Töpfer Bio Getreidebrei Reis Banane** als nahrhafte Zwischenmahlzeit, ergänzt mit Früchten, Joghurt, Rosinen oder Nüssen.

GOOD TO KNOW

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Die Füllhöhe ist produktionstechnisch bedingt. Unter Schutzatmosphäre verpackt.

This product is sold by weight, contents may settle after packing. Packed under protective atmosphere.

Originatverschlossen mindestens haltbar bis: siehe Bodenprägung
Originally sealed best before: see imprint on bottom

ZUBEREITUNG / PREPARATION



Zubereitung als Milchbrei nach dem 4. Monat²

Preparation as milk cereal after the 4. month²

- | | | | |
|--|---|---|--|
| 1. 100 ml Vollmilch und 100 ml Wasser für jede Breimahlzeit frisch abkochen. | 2. Auf ca. 50° C abkühlen lassen und in einen Breiteller füllen. | 3. 20 g (ca. 4 EL) Breipulver zugeben und umrühren. | 4. Ca. 1 Minute quellen und auf Esstemperatur abkühlen lassen. |
| 1. Boil 100 ml whole milk and 100 ml water freshly for each meal. | 2. Let it cool down to approx. 50° C and fill it into a cereal plate. | 3. Add 20 g (approx. 4 tablespoons) of cereal powder and stir it. | 4. Let it soak for 1 minute and let it cool down to an edible temperature. |

Tipp: Dieser Brei kann auch problemlos mit Töpfer Bio-Milchmahlung, z.B. **Töpfer Bio-Folgemilch 2**, zubereitet werden.

Tipp: This cereal can also be prepared with Töpfer Organic formula, e.g. **Töpfer Organic Follow-On Milk 2**.

² Standardzubereitung / standard preparation

Zubereitung als Obst-Getreide-Brei ab dem 6. Monat

Preparation as fruit cereal from the 6. month onwards

- | | | |
|---|--|---|
| 1. 70 ml frisch abgekochtes warmes Wasser in einen Teller füllen. | 2. 2 EL Breipulver und 6-7 EL pürierte Früchte (z.B. Apfel, Birne, Banane) zugeben. | 3. 1 TL Bio-Rapsöl hinzufügen, umrühren und auf Esstemperatur abkühlen lassen. |
| 1. Fill 70 ml freshly boiled warm water into a cereal plate. | 2. Add 2 tablespoons of cereal powder and 6-7 tablespoons of mashed fruits (e.g. apple, pear, banana). | 3. Add 1 teaspoon of organic rapeseed oil, stir it and let it cool down to an edible temperature. |



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für ca. 8 Portionen
approx. 8 portions **e 175g**

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SINCE 1911

