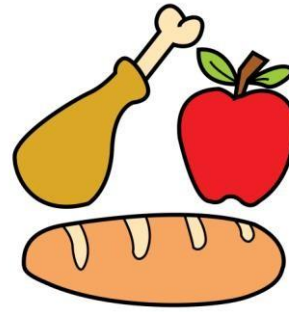
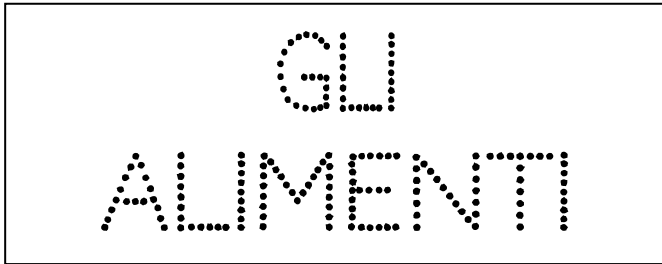
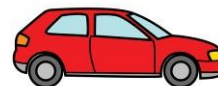
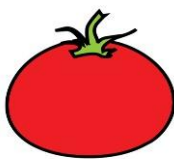
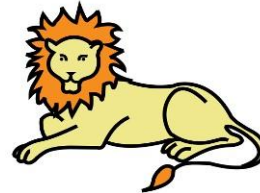
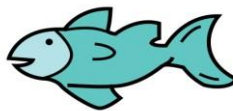




1. RIPASSA



2. CERCHIA E SCRIVI GLI ALIMENTI:



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3. LEGGI E SCRIVI.



GLI ALIMENTI SONO DI ORIGINE :



1.ANIMALE:

.....

.....

.....

.....



2. VEGETALE:



FRUTTA

.....

.....



VERDURA

.....

.....

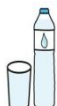


CEREALI

.....

.....

3.MINERALE:



.....

.....



.....

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4. CERCHIA GLI ALIMENTI DI ORIGINE ANIMALE.



5. SCRIVI GLI ALIMENTI DI ORIGINE ANIMALE:

1.....

8.....

2.....

9.....

3.....

10.....

4.....

11.....

5.....

6.....

7.....



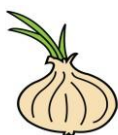
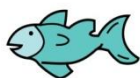
6. CERCHIA GLI ALIMENTI DI ORIGINE VEGETALE:



FRUTTA

VERDURA

CEREALI



7. SCRIVI GLI ALIMENTI DI ORIGINE VEGETALE

1.....

5.....

2.....

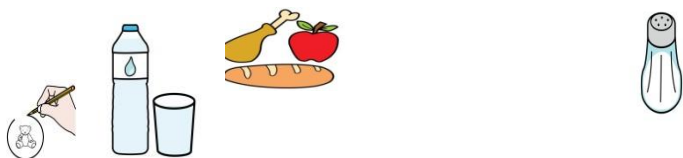
6.....

3.....

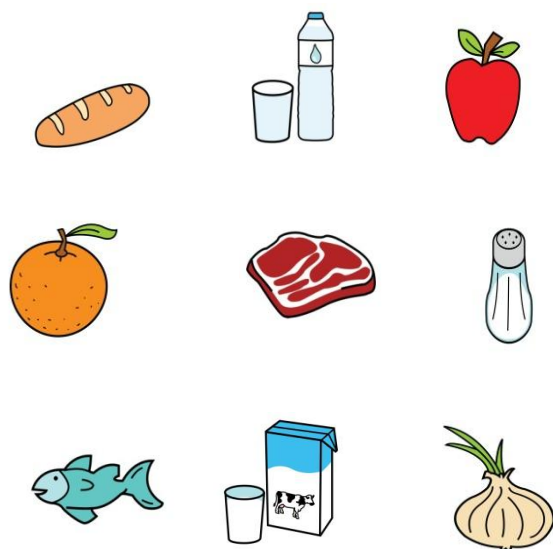
7.....

4.....

8.....



8. CERCHIA GLI ALIMENTI DI ORIGINE MINERALE:



9. SCRIVI GLI ALIMENTI DI ORIGINE MINERALE:



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10. TAGLIA E INCOLLA NELLA PAGINA SEGUENTE.



FRUTTA



VERDURA



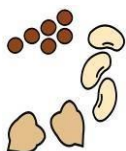
CARNE



PESCE



CEREALI



LEGUMI



LATTICINI



FRUTTA SECCA



BEVANDE



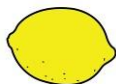
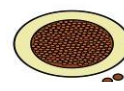
OLIO



ZUCCHERO



11. TAGLIA, INCOLLA E CLASSIFICA NELLA PAGINA SEGUENTE.

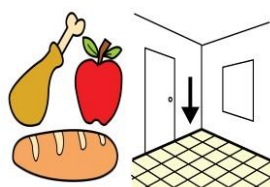
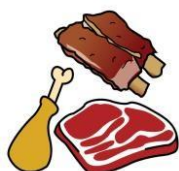
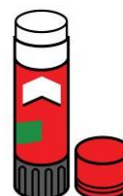
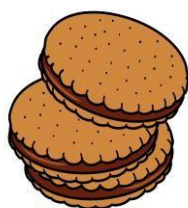


TIPI DI ALIMENTI





13. TAGLIA, INCOLLA E CLASSIFICA : SE SI MANGIA O NON SI MANGIA



SÍ

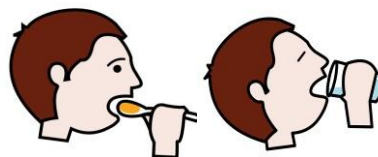
BEVE



SI MANGIA



E SI



NON SI MANGIA E NON SI BEVE



RICETTA BISCOTTI INTEGRALI

INGREDIENTI:



1.....



2.....



3.....



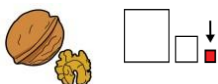
4.....



5.....



PREPARAZIONE:



1°. NOCI POCHE.



2°. AGGIUNGERE IL BURRO, IL LATTE, LO ZUCCHERO.



3°. IMPASTARE E METTERE IN FRIGORIFERO. (20MINUTI)



4°. FARE LE PALLINE.



5°. METTERE IN FORNO. (30 MINUTI)

6°. MANGIARE.

