PRODUCT DATA SHEET

Organic Spelt and Quinoa Euganotti

Rev. 0 of 30/07/2026

Commercial sales name
Organic Spelt and Quinoa Euganotti

Sales name
Spelt and quinoa flour bread – Organic

Description
The product is solid, elongated, and straw-yellow in color with black specks.

Ingredients
spelt flour* (78%), quinoa flour* (6%), high-oleic sunflower oil*, white quinoa grains* (1%), red quinoa grains* (1%), brewer's yeast, salt. May contain traces of **sesame, soy, and mustard**. *= Organic

Product durability
170 days from production

Organoleptic characteristics
Straw-yellow color, fragrant aroma, and a characteristic, pleasant flavor.

Average nutritional values per 100g of product
Energy value: 1840kJ - 437kcal | Fat 12.4g - of which saturated fatty acids 0.9g
Carbohydrates 69.4g - of which sugars 1.3g | Fiber 1.6g | Protein 11.0g | Salt 1.4g

Nominal quantities
160g ℮

Storage methods
Store in a cool, dry place, away from light and heat.
Best before: see back of package.

Environmental information
Bag: PP 05 plastic
Check your municipality's regulations

Packaging
Packs per carton: 12 | Package dimensions: 19x14.5x8cm
Pallet dimensions: 80x120cm | Layers: 7x9 cartons | Number of cartons per pallet: 63
Carton dimensions: 39x27.5x26cm

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Allergen carriers	Presence of the allergen			
	Present in the product	Present in the production site	The product may contain traces of...	Note
Cereals containing gluten and products thereof: wheat, rye, barley, oats, spelt, kamut or their hybridized strains	X			
Crustaceans and products thereof				
Eggs and egg products				
Fish and fish products				
Peanuts and peanut products				
Soy and soy products		X	X	
Milk and milk products (including lactose)				
Nuts and nut products: Almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans [Carya illinoiesis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts (Macadamia ternifolia)				
Celery and celery products				
Mustard and mustard-based products			X	
Sesame seeds and sesame seed products		X	X	
Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 ml/l expressed as SO2				
Molluscs and mollusc products				
Lupin and lupin-based products				

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Microbiological characteristics

Microbiological parameter	Unit of measurement	Reference value/limits
Total mesophilia load	Ufc/g	<1000
Enterobacteria	Ufc/g	<10
Molds and yeasts	Ufc/g	<100
Listeria monocytogenes	Ufc/25g	Absent
Bacillu cereus	Ufc/g	<100
Stafilococcus coag. pos	Ufc/g	<100

Chemical parameter	Unit of measurement	Reference value/limits
Acrylamide	µg/kg	<300

GMO declaration

Based on declarations and documentation from raw material suppliers, the products we currently supply and will supply to you are only compliant with EC Regulations Nos. 1829/2003 – 1830/2003 of 22/09/2003 on genetically modified foods (traceability and labeling).

Ionizing Radiation Declaration

The product in question is not subject to treatment with ionizing radiation.