PRODUCT DATA SHEET

Organic black rice breadsticks

Rev. 0 of 22/07/2026

Commercial sales name
Organic black rice breadsticks

Sales name
Black and white rice flour breadsticks – Organic

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

Ingredients
Type "0" soft **wheat** flour*, rice oil* (10%), rice flour* (8.5%), black rice flour* (8.5%), brewer's yeast, salt. May contain traces of **sesame seeds, soy, and mustard**. *= Organic

Product durability
170 days from production

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

Average nutritional values per 100g of product
Energy value: 1079 kJ - 258 kcal | Fat 1.0 g - of which saturated fatty acids 0.1 g
Carbohydrates 50.8 g - of which sugars 1.2 g | Fiber 2.4 g | Protein 10.3 g | Salt 1.8 g

Nominal quantities
200g ℮

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 | Closure clip: C/FE91
Check your municipality's regulations

Packaging
Packs per carton: 10 | Package dimensions: 36.5x15x4.5cm
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.