PRODUCT DATA SHEET

Breadsticks Sea Crystals

Rev. 0 of 14/10/2026

Commercial sales name
Breadsticks Sea Crystals

Sales name
Type 0 breadsticks with olive oil (8%) and sea salt from the Piran salt pans (3%)

Description
The product is solid, elongated, straw yellow in colour.

Ingredients
Type "0" soft **wheat** flour, olive oil (8%), sunflower seed oil, brewer's yeast, Piran saltpan sea salt (3%), malted **wheat** flour. May contain traces of **sesame seeds, soy, and mustard**.

Product durability
170 days from production

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

Average nutritional values per 100g of product
Energy: 1864kJ - 443kcal | Fat 13.7g - of which saturated fatty acids 2.6g
Carbohydrates 66.4g - of which sugars 2.0g | Fiber 3.3g | Protein 11.9g | Salt 2.2g

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.