



Multigrain Crackers

Rev. 0 of 04/06/2026

**Commercial sales name**

Multigrain Crackers

Sales name

Type 0 bread with rye flour

Description

The product is solid, square-shaped, and brownish in color.

Ingredients

soft **wheat** flour (type "0"), **rye** flour (13.8%), olive oil, rolled **oats** (6.9%), extruded corn (6.9%), toasted soft **wheat bran** (3.5%), sunflower oil, hulled **sesame seeds** (3.5%), poppy seeds (3.5%), brewer's yeast, red and white quinoa seeds (2.5%), salt, malted **wheat** flour. May contain traces of **soy and mustard**.

Product durability

170 days from production

Organoleptic characteristics

Light brown color, fragrant aroma, distinctive and pleasant taste.

Average nutritional values per 100g of product

Energy value: 1486 kJ – 355 kcal | Fat 4.9 g – of which saturated fatty acids 0.6 g | Carbohydrates 61.6 g – of which sugars 1.5 g | Fiber 5.7 g | Protein 13.4 g | Salt 1.9 g

Nominal quantities

160g e

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 (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecans [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia nuts (<i>Macadamia ternifolia</i>)				
Celery and celery products				
Mustard and mustard-based products			X	
Sesame seeds and sesame seed products	X			
Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 ml/l expressed as SO ₂				
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
Bacillus cereus	Ufc/g	<100
Staphylococcus 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.