



**Enc. A.4.6**  
**Technical Sheet**  
**Article code 299**  
**QUALITY MANUAL**

Edit. 03

Rev. 00

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**GENERAL CHARACTERISTICS**

<i>Designation</i>	<b>Organic breadsticks with extra virgin olive oil 4,55%– grissini classic</b>			
<i>Brand</i>	<b>Ecoveritas</b>			
<i>Selling Unit</i>	Bag containing 50 g of product (labelled if requested)			
<i>Primary packaging</i>	Printed polypropylene co-extrusion film;			
	Weight: 2,0 g			
<i>Secondary packaging</i>	/			
	Weight: /			
	Size mm: /			
<i>Outer case / Display</i>	Corrugated cardboard. At the moment of closure, the package is marked with product name, lot and “best before” date.			
	Weight: 130 g.			
	Size mm: 150x150x270h			
<i>Board closure tape</i>	Yes, brown colour.			
<i>Types of packaging</i>	Automatic, horizontal packaging machine.			
<i>Number of items per carton</i>	18			
<i>Number of cartons per layer</i>	35	<i>Number of layers per pallet</i>	4	
<i>Number of cartons per pallet</i>	140	<i>Height footboard with pallet</i>	130 cm	<i>Stackable</i> NO
<i>Type of pallet</i>	Pallet 80 x 120 cm, disposable			
<i>Weight “e” per item</i>	50 g			
<i>Production lot</i>	Indicated by letter L followed by a four-figure code number. First figure identifies the production year (last number of year date), next figure identifies the day in three letters. The lot number is printed on the flow-pack, on the box and on the outercase			
<i>Best Before</i>	Ten months (from production date). Format Best Before: DDMMYY			
<i>Customs code</i>	1905.4090 (bakery products)			

**INGREDIENTS**

Ingredients: \*wheat flour, \*extra virgin olive oil 4,55%, sea salt, yeast (Saccharomices Cerevisiae), \*malted wheat flour.  
**Contains gluten. May contain traces of sesame.**  
 \*Organic farming. EU Agriculture.



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**ORGANOLEPTIC CHARACTERISTICS**

<i>Colour</i>	Brown not too dark.
<i>Scent</i>	Nice, of bread and similar products.
<i>Taste</i>	Typical taste of bakery products.
<i>Texture</i>	Friable, crunchy and dense, not-crumbling.
<i>Appearance</i>	Twisted breadsticks with diameter of around mm 6 (+/- 0,2) and length of mm 200 (+/- 20)

**CHEMICAL-PHYSICAL CHARACTERISTICS**

<i>Maximum moisture</i>	5%
<i>Aflatoxin B1, B2, G1, G2 (summation)</i>	Max 4 µg/kg (method AOAC 975.36 1988 A-E + AOAC 994.08 1997 F-G)
<i>Ocratoxin</i>	Max 3 µg/kg (method AOAC 975.36 1988 A-E + AOAC 994.08 1997 F-G)
<i>Heavy metals</i>	<b>Pb</b> max 0,2 mg/kg (method AOAC 972.25 1976)   <b>Cd</b> max 0,2 mg/kg (method AOAC 973.34 1974)
<i>G.M.O.</i>	Absent in the product (GMO aspecific grade 35S-NOS)
<i>Pesticides</i>	0,01 mg/kg (UNI EN 12393-1-2-3: 2009)

**MICROBIOLOGICAL CHARACTERISTICS**

<i>Total Bacterial (30 °C)</i>	Max 2.000 ufc/g (method UNENISO4833:2004)	<i>Total Coliform</i>	20 ufc/g (method ISO4832:2006)
<i>Enteric bacteria</i>	10 ufc/g (method ISO 21528-2:2004)	<i>Moulds</i>	Max 200 ufc/g (method ISO21527-2:2008)
<i>Escherichia C.</i>	Absent (method ISO16649-2:2001)	<i>Yeasts</i>	Max 200 ufc/g (method ISO21527-2:2008)

**NUTRITIONAL INFORMAZIONI – average nutritional values for 100 g of product**

<i>Energy</i>	1703 kJ / 403 kcal
<i>Fat</i>	6,9 g
<i>of which saturated</i>	1,1 g
<i>Carbohydrate</i>	70,7 g
<i>of which sugar</i>	2,4 g
<i>Fibre</i>	4,1 g
<i>Protein</i>	12,5 g
<i>Salt</i>	1,5 g

Note: nutritional values from calculation



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<b>Allergens (according EU Regulations)</b>	<b>Intentional addition</b>			<b>Carry over e/or cross contamination</b>		
	<b>Yes/No</b>	<b>Specific Name</b>	<b>Nature / function</b>	<b>Yes/No</b>	<b>Specific Name</b>	<b>Nature / function</b>
Cereals containing gluten and gluten based products	YES	Wheat Flour	Ingredient	YES	Flours of other cereals containing gluten	Ingredients of other productions
Crustacean and crustacean based products	NO	/	/	NO	/	/
Molluscs and molluscs based products	NO	/	/	NO	/	/
Eggs and eggs based products	NO	/	/	NO	/	/
Fish and fish based products	NO	/	/	NO	/	/
Peanuts and peanuts based products	NO	/	/	NO	/	/
Soya and soya based products	NO	/	/	NO	/	/
Milk and milk based products (lactose included)	NO	/	/	NO	/	/
Nuts and derivates (Ex. walnuts, hazelnuts, pistachio nuts, almonds, pecan nuts, Brazilian nuts, acaro, cashew nuts, etc.)	NO	/	/	NO	/	/
Sesame seeds and sesame based products	NO	/	/	YES	Sesame	Ingredient of other productions
Sulphure dioxide and concentrated sulphites of at least 10 mg/kg	NO	/	/	NO	/	/
Celery and celery based products	NO	/	/	NO	/	/
Mustard and mustard based products	NO	/	/	NO	/	/
Lupine and lupine based products	NO	/	/	NO	/	/



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**ADDITIONAL INFORMATIONS**

The product should **not be exposed to light** and should be **stored in a cool place**. It Is necessary, because of the product fragility, to handle with care in order to keep it save. Maximum storage temperature: 25 °C.

**NO SEASONAL PRODUCT**

Producer:

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