



Enc. A.4.6
Technical Sheet
Article code 302
QUALITY MANUAL

Edit. 03
 Rev. 00
 format.30 Sept 2014
 Page 1 di 4

GENERAL CHARACTERISTICS

<i>Designation</i>	Organic wholewheat breadsticks with extra virgin olive oil 4,55%– grissini integral			
<i>Brand</i>	Ecoveritas			
<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, red 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: *wholewheat 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.



Enc. A.4.6
Technical Sheet
Article code 302
QUALITY MANUAL

Edit. 03
 Rev. 00
 format.30 Sept 2014
 Page 2 di 4

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 made with wholewheat flour.
<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>	Pb max 0,2 mg/kg (method AOAC 972.25 1976) Cd 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)

NUTRITION FACTS – average nutritional values for 100 g of product

<i>Energy</i>	1616 kJ / 384 kcal
<i>Fat</i>	6,9 g
<i>of which saturated</i>	1,1 g
<i>Carbohydrate</i>	63 g
<i>of which sugar</i>	2,4 g
<i>Fibre</i>	9,7 g
<i>Protein</i>	12,5 g
<i>Salt</i>	1,5 g

Note: nutritional values from calculation



Enc. A.4.6

Technical Sheet
Article code 302

QUALITY MANUAL

Edit. 03

Rev. 00

format.30 Sept 2014

Page 3 di 4

Allergens (according EU Regulations)	Intentional addition			Carry over e/or cross contamination		
	Yes/No	Specific Name	Nature / function	Yes/No	Specific Name	Nature / function
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	/	/



Enc. A.4.6

**Technical Sheet
Article code 302**

QUALITY MANUAL

Edit. 03

Rev. 00

format.30 Sept 2014

Page 4 di 4

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:

GRISSINIFICIO EUROPA di C. Mosca & C. Snc

Plant: Regione Moirane, 8/A – 12040 Corneliano d'Alba (Cn)

griss.europa@greentaste.com

www.grissinificioeuropa.it

www.labuonaterrabio.it

Edited RAQ: Egidio Marino

Approved RDIR: Marco Mosca