



MULTIGRAIN PUFFED CAKES

ORGANIC AND GLUTEN FREE



WHY CHOOSE THEM

- ✓ Only ingredients from organic farming
- ✓ 100% Italian rice
- ✓ Made with whole rice grains
- ✓ 100% vegetal
- ✓ No GMO
- ✓ Made with all gluten free cereals

Organic multigrain puffed cakes are an explosion of flavors, thanks to the combination of six gluten-free cereals: rice, corn, millet, quinoa, amaranth and buckwheat. The six grains come together to create a cake with a unique and refined taste.

TRY THEM...

Thanks to their versatility, these cakes are special to pair with savory and sweet ingredients. You can also eat them at the natural, so as to enjoy the taste of all grains.





TECHNICAL SHEET

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GENERAL CHARACTERISTICS

Unit	
Designation	Organic multigrain puffed cakes with salt
Description	Multigrain waffles, aggregate, round shape
Brand	Oryza
Selling Unit	Tube 130g
Weight "e" per unit	130g
Type of packaging	Automatic, horizontal packaging machine and boxing machine
Primary packaging/unit	Flow-pack, COEX 20+25my mm. 90x180 + 105 Weight 6.8 g
Board closure tape	White twist
TMC	12 months (from production date). Format Best Before: MMDDYY
Custom code	1904 1010 00

Carton	
Secondary packaging/carton	American havana box, B /TFT/342 mm. 369x279x205 Weight 300g
Number of units for outer case	12

Pallet	
Type of pallet	EUR/EPAL
Pallet size	80x120x240 cm
Number of cartons for layer	12
Number of cartons for pallet	96
Stackable pallet	No

INGREDIENTS

Corn* 50%, whole rice* 34.6%, amaranth* 4%, millet* 4%, buckwheat* 4%, quinoa* 4%, salt 0.4%

*organic farming

ORGANOLEPTIC CHARACTERISTICS

Appearance	The product is in a round shape with rough and coarse surfaces
Colour	Dark white with yellow dots, typical of the product
Scent	Typical, no significant scent
Taste	Typical of the product, neutral
Texture	Crunchy, fragrant

CHEMICAL-PHYSICAL CHARACTERISTICS

Maximum moisture	6.0% - 7.0 %
Aflatoxin - ppb	<4 ppb
Aflatoxin B ₁	<2 ppb
Ocratoxin A	<3 ppb
GMO	Absent
Pesticides	Absent
Pb	<0.20 ppm
Cd	<0.20 ppm

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MICROBIOLOGICAL CHARACTERISTICS

CBT (30 °C)	<10 ⁴ UFC/g
E. coli	<10 UFC/g
Moulds	<10 ² UFC/g
Bacillus cereus	<100 UFC/g
Salmonella spp.	Absent
Yeasts	<10 ² UFC/g

NUTRITION DECLARATION

	For 100g	For 8g
Energy	1625 kJ - 383 kcal	130 kJ - 30 kcal
Fats	2.2g	0.2g
of which saturates	0.2g	0g
Carbohydrate	82g	7g
of which sugars	0.6g	0g
Fibre	3.7g	0.3g
Protein	7g	0.6g
Salt	0.36g	0.03g

ALLERGENS (according EU Regulations)	Intentional addition			Carry over e/or cross contamination		
	Yes No	Specific Name	Function	Yes No	Specific Name	Function
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	NO	/	/	NO	/	/
Crustaceans and products thereof	NO	/	/	NO	/	/
Eggs and products thereof	NO	/	/	NO	/	/
Fish and products thereof	NO	/	/	NO	/	/
Peanuts and products thereof	NO	/	/	NO	/	/
Soybeans and products thereof	NO	/	/	NO	/	/
Milk and products thereof (including lactose)	NO	/	/	NO	/	/
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	NO	/	/	NO	/	/
Celery and products thereof	NO	/	/	NO	/	/
Mustard and products thereof	NO	/	/	NO	/	/
Sesame seeds and products thereof	NO	/	/	NO	/	/



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Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	NO	/	/	NO	/	/
Lupin and products thereof	NO	/	/	NO	/	/
Molluscs and products thereof	NO	/	/	NO	/	/

Certified organic product: CCPB (IT BIO 009) – Control consortium for organic products – aut: D.M. MIPAAF N. 26023 the 28/12/2007 under Reg CEE 834/2007 – Controlled operator number AV94.

EU/NO EU Agricolture

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