



# WHOLE RICE AND CORN THINS

ORGANIC AND GLUTEN FREE



## WHY CHOOSE THEM

- ✓ Only ingredients from organic farming
- ✓ 100% Italian rice
- ✓ 100% Italian corn
- ✓ 100% vegetal
- ✓ No GMO
- ✓ Made with whole grain rice

Organic whole rice and corn thins are packaged in easy single-portion bags, ideal to enjoy them in all moments of the day. Two main gluten-free cereals are united to create a special thin, with a very Italian tast.

## TRY THEM...

These thins are excellent to be tasted during the appetizer with cold cuts, cheese, mousse and pâté. Thanks to the rich taste, they are also very good to enjoy natural.





## TECHNICAL SHEET

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### GENERAL CHARACTERISTICS

Unit	
Designation	Organic whole rice and corn thins with salt
Description	Whole rice and corn slices, square shape
Brand	Oryza
Selling Unit	Box 100g
Weight "e" per unit	100g
Type of packaging	Automatic, horizontal packaging machine and boxing machine
Primary packaging/unit	Heat sealed package, PP COEX 30 my mm. 170x70x25 Weight 1.5 g
TMC	12 months (from production date). Format Best Before: MMDDYY
Custom code	1904 1010 00

Carton	
Secondary packaging/carton	Case mm. 130x185x60 Weight 32 g
Tertiary 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\* 49.6%, salt 0.4%

\*organic farming

### ORGANOLEPTIC CHARACTERISTICS

Appearance	The product is in a bar shape with rough and coarse surfaces
Colour	Yellow with white spots, 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 <sub>1</sub>	<2 ppb
Ocratoxin A	<3 ppb
GMO	Absent
Pesticides	Absent



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Pb	<0.20 ppm
Cd	<0.20 ppm

### MICROBIOLOGICAL CHARACTERISTICS

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

### NUTRITION DECLARATION

	For 100g	For 20g
Energy	1592 kJ - 377 kcal	318 kJ - 75 kcal
Fats	1.2g	0.2g
of which saturates	0.2g	0g
Carbohydrate	81g	16g
of which sugars	0.6g	0.1g
Fibre	3.2 g	0.6g
Protein	8.6g	1.7g
Salt	0.75g	0.15g

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	/	/



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Celery and products thereof	NO	/	/	NO	/	/
Mustard and products thereof	NO	/	/	NO	/	/
Sesame seeds and products thereof	NO	/	/	NO	/	/
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> 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 Agriculture

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