



# WHOLE RICE 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
- ✓ Good and tasty

Organic whole rice cakes are a great snack to taste at any time of the day.

Made with whole grains of Italian rice from organic farming, the cakes are so good and fragrant that conquer you with every bite.

### TRY THEM...

For breakfast or quick snack. You can eat them with jams, creams, sauces, mousses, pates, fresh and dried fruit. Use them for your meals in place of bread or breadsticks, or as an ingredient in the preparation of desserts.





## TECHNICAL SHEET

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### GENERAL CHARACTERISTICS

Unit	
Designation	<b>Organic whole rice cakes with salt</b>
Description	<b>Rice waffles, aggregate, round shape</b>
Brand	<b>Oryza</b>
Selling Unit	Tube 130g
Weight "e" per unit	130g
Type of packaging	Automatic, horizontal packaging machine and boxing machine
Primary packaging/unit	Flow-pack, PP COEX 20+25 my 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 1030 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

Whole rice\* 99.5%, salt 0.5%

\*organic farming/ Italian farming

### ORGANOLEPTIC CHARACTERISTICS

Appearance	The product is in a round shape with rough and coarse surfaces
Colour	White, 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
G.M.O.	Absent
Pesticides	Absent
Pb	<0.20 ppm
Cd	<0.20 ppm
As	<0.30 ppm

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### MICROBIOLOGICAL CHARACTERISTICS

CBT (30 °C)	<10 <sup>4</sup> UFC/g
Total Coliform	<10 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 8g
Energy	1582 kJ - 374 kcal	126 kJ - 30 kcal
Fats	1.7g	0.1g
of which saturated	0.4g	0g
Carbohydrate	81g	7g
of which sugar	0.6g	0.1g
Fibre	2.5g	0.2g
Protein	7.5g	0.6g
Salt	1.0g	0.1g

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: wheat, rye, barley, oats, spelted, kamut or their hybridised strains, and products	NO	/	/	NO	/	/
Crustacean and crustacean 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, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nuts ( <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 nuts and Queensland nuts ( <i>macadamia ternifolia</i> ), and their products.	NO	/	/	NO	/	/



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Peanuts and derivatives (ie. Walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashews, mite etc.).	NO	/	/	NO	/	/
Celery and celery based products.	NO	/	/	NO	/	/
Mustard and mustard based products	NO	/	/	NO	/	/
Sesame seeds and sesame based products	NO	/	/	NO	/	/
Sulfur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter in terms of the total SO <sub>2</sub> to be calculated for products as proposed ready for consumption or as reconstituted according to the manufacturers instructions.	NO	/	/	NO	/	/
Lupine and lupine based products	NO	/	/	NO	/	/
Molluscs and molluscs based products	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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