



# CORN PUFFED CAKES

ORGANIC AND GLUTEN FREE



From organic and local farming, corn, "The Son of the Sun", is the main ingredient of Organic corn puffed cakes.

The golden color and crispiness are the hallmarks of these cakes, light and irresistible.

## WHY CHOOSE THEM

- ✓ Only ingredients from organic farming
- ✓ 100% Italian corn
- ✓ 100% vegetal
- ✓ No GMO
- ✓ Irresistible crispiness

## TRY THEM...

You can enjoy with a good blueberry jam, or with mayonnaise, as a tasty snack to break the hunger. You can also eat the cakes with cheese spreads or vegetable mousses.





## TECHNICAL SHEET

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### GENERAL CHARACTERISTICS

Unit	
Designation	<b>Organic corn cakes with salt</b>
Description	<b>Corn waffles, aggregate, round shape</b>
Brand	<b>Oryza</b>
Selling Unit	Bag 150g
Weight "e" per unit	150g
Type of packaging	Automatic, horizontal packaging machine and boxing machine
Primary packaging/unit	Sickbag, PP COEX 20+25 met my mm. 150x320 Weight 8.5 g
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. 398x261x340 Weight 300g
Number of units for outer case	12

Pallet	
Type of pallet	EUR/EPAL
Pallet size	80x120x240 cm
Number of cartons for layer	9
Number of cartons for pallet	54
Stackable pallet	No

### INGREDIENTS

Corn\* 98.25%, sunflower seed oil\*1%, salt 0.75%

\*organic farming

### ORGANOLEPTIC CHARACTERISTICS

Appearance	The product is in a round shape with rough and coarse surfaces
Colour	Yellow, 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
Pb	<0.20 ppm
Cd	<0.20 ppm



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### 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
Yeast	<10 <sup>2</sup> UFC/g

### NUTRITION DECLARATION

	For 100g	For 8g
Energy	1636 kJ - 387 kcal	82 kJ - 19 kcal
Fats	1.9g	0.1g
of which saturates	0.2g	0g
Carbohydrate	85g	4g
of which sugars	0.5g	0g
Fibre	2.6g	0.1g
Protein	6.4g	0.3g
Salt	0.71g	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 <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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