



## Product specification

<b>Description</b>	<b>Crunchy biological rye-bread with caraway</b>
<b>Name</b>	<b>PREISS Original Bio-Schüttelbrot</b>
<b>Art. Codex</b>	<b>2460</b>

<b>Net weight</b>	3 rye-breads x 50 g = 150 g e
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<b>Product characteristics</b>	
Appearance Texture	Form: flat and round: diameter ca. 17 cm, weight ca. 50g, irregular surface Colour: light to middle brown Crunchy, dry, fragile (= quality property)
Odour	Aromatic, typical of bread
Taste	Spicy, of caraway and fennel

<b>Ingredients</b>	<b>Rye flour (94%)*, wheat flour*, yeast, salt, caraway*, fennel*.</b> *= from controlled organic cultivation
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Notes for allergic subjects	Contains gluten. May contain traces of sesame seeds and nuts.
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<b>Nutrition facts (mean values) per</b>	<b>100 g</b>
Energy	1460 kJ / 345 kcal
Fat	1,4g
of wich saturates	0,5g
Carbohydrate	72g
of wich sugars	1,1g
Fibre	6,4g
Protein	8,0g
Salt	2,03g



<b>Microbiological characteristics</b>	
Total plate count	< 1000 UFC/g
Moulds	< 100 UFC/g
Yeasts	< 100 UFC/g
<b>Storage conditions</b>	Keep cool and dry
<b>Packaging</b>	Polyethylene foil, shrunken and with self-adhesive label
<b>Shelf life</b>	18 months in the original packaging
<b>Control number of the company</b>	BZ-42849-B ABCERT GmbH Control body authorized by MiPAAF IT BIO 013
<b>Geographical origin raw materials</b>	EU agriculture