



Product specification

Description	Crunchy rye-bread with rosemary
Name	PREISS Original Schüttelbrot handmade with rosemary
Art. Codex	270

Net weight	2 rye-breads x 100 g = 200 g €
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Product characteristics	
Appearance Texture	Form: flat and round, weight ca. 100g, irregular surface Colour: light to middle brown Crunchy, dry, fragile (= quality property)
Odour	Aromatic, typical of bread
Taste	Spicy, of rosemary.

Ingredients	Rye flour (81%), wheat flour, yeast, salt, rosemary (1%), caraway, fennel, anise, bread clover.
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Notes for allergic subjects	Contains gluten. May contain traces of sesame seeds and nuts.
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Nutrition facts (mean values) per	100 g
Energy	1460 kJ / 345 kcal
Fat	1,4g
of wich saturates	0,5g
Carbohydrate	71,8g
of wich sugars	1,1g
Fibre	6,4g
Protein	8g
Salt	2,03g



Microbiological characteristics	
Total plate count	< 1000 UFC/g
Moulds	< 100 UFC/g
Yeasts	< 100 UFC/g
Storage conditions	Keep cool and dry
Packaging	Polyethylene foil, shrunken and with self-adhesive label
Shelf life	18 months in the original packaging