CS873: GF Brown Rice Breadcrumbs 12x250g

Version:	**1E / 21.07.2022**
Label Code:	**CS873-11-20**

General Information

Product Description:	**Organic gluten free brown rice breadcrumbs**
Unit Size:	**250g**
Country of Origin:	**Italy**

Organic Status

Organic:	**Yes**
Cert. at Source:	**CCPB**
Cert. at Point of Sale:	**Soil Association**

Ingredients

Brown rice flour* (99%), sea salt. *organically grown

Allergen Information

Cereals containing gluten*:	**Absent**
Peanuts*:	**Absent**
Nuts*:	**Absent**
Soybeans*:	**Absent**
Celery*:	**Absent**
Mustard*:	**Absent**
Sesame*:	**Absent**
Sulfur dioxide and sulphites*+:	**Absent**
Crustaceans*:	**Absent**
Eggs*:	**Absent**
Fish*:	**Absent**
Milk*:	**Absent**
Lupin*:	**Absent**
Molluscs*:	**Absent**

* and products thereof
+(>10mg/kg or 10mg/l)

Nutritional Information

Typical figures in g/100g	
Energy kJ	**1485 kJ**
Energy kCal	**351 kcal**
Fat	**2.8 g**
of which saturates	**0.6 g**
Carbohydrate	**72 g**
of which sugars	**0.9 g**
Fibre	**4.6 g**
Protein	**7.2 g**
Salt	**2.1 g**

Nutritional values for the product as sold

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Approved: A. Grzeda

Production Process

Production Process:	mix of ingredients > loading hopper > dough wire drowing > oven bake > separation > grinding > packing > storage > metal detection > transport
Pasteurisation Process:	
Processing Aids:	N/A

Dietary Selling Points

Gluten Free:	Yes
Raw Food:	No
Kosher:	Yes
Free of Added Alcohol:	Yes
Yeast Free:	Yes
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

Additional Information

Packaged in a protective atmosphere.

Storage & Shelf Life

Min. Shelf life from Production:	24 *Does not exclude shelf-life lost in transport from manufacturer*
Min. Shelf life on Delivery:	Please check with your Account Manager
Recommended Storage:	Dark and dry place at ambient temperature (between 10°C and 25°C)
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)
After opening:	Same as BBD if properly stored
Notes and Cautions:	
Usage Instructions:	HOW TO USE FILLING You can use the breadcrumbs (if desired mixed with dried herbs or spices) to prepare tasty and savoury stuffed meat. STUFFING Try the breadcrumbs also as stuff for vegetables, such as tomato, aubergines or courgettes.
Traceability Coding:	
Use By Date Location:	

Packaging Information

Trade Case Content:	12
Unit Size (g or ml):	250g
Unit Description:	Plastic bag in box
Trade Case description:	
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	02 x 06

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Unit		Case		Pallet	
Barcode:	5021554000181	Barcode:	05021554000228	**Block**	
Net Weight (g):	250	Net weight (g):	3000	**(1000mmx1200mm)**	
Gross Weight (g):	274.200000047684	Gross weight (g):	3478.4000005722	Layers/pallet	5
Drained Weight (g):	0			Cases/layer	19
Depth (mm):	45	Depth (mm):	290		
Width (mm):	96	Width (mm):	196	**EURO**	
Height (mm):	141	Height (mm):	150		
Paper (g):	21	Paper (g):	188	**(800mmx1200mm)**	
Glass (g):	0	Glass (g):	0	Layers/pallet	6
Aluminium (g):	0	Aluminium (g):	0	Cases/layer	16
Steel (g):	0	Steel (g):	0		
Plastic (g):	3.2	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	PET+PE	Type of Other:			

Languages on Label:

English
Spanish
Portuguese
French
Dutch
Norwegian
Danish
Swedish
Finnish
German
Polish
Arabic
Greek

Sizes Available:

Marketing Information

Suggestions for use:	HOW TO USE
	FILLING
	You can use the breadcrumbs (if desired mixed with dried herbs or spices) to prepare tasty and savoury stuffed meat.
	STUFFING
	Try the breadcrumbs also as stuff for vegetables, such as tomato, aubergines or courgettes.

Pack Shot Image:

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