

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
134582	4771033001284	MPL 02 - 10	2020.01.13	2020.11.19

Product Name	Additional records
French Baguette with Garlic Filling	Filling contains margarine.

Place of provenance
European Union

1. PRODUCT DESCRIPTION

Product description

quick frozen part-baked half-product; to be defrosted and fully baked before consumption.

Appearance as loaded. Shape	Surface	Colour
oblong, oval.	with skew cuts; slightly rough; permissible some rips up to 2/3 baguette length and up to 2 cm in width.	from white to light yellowish

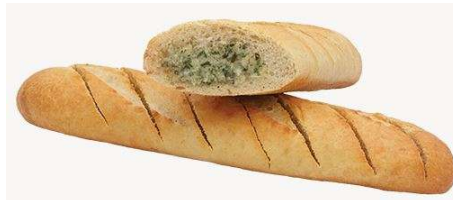
Ready-to-use product description. Shape	Surface	Colour
oblong, oval.	with skew cuts; slightly rough; permissible some rips up to 2/3 baguette length and up to 2 cm in width.	from yellowish to light brown

Texture	Taste and smell
elastic, porous, without unmixing, holes or seams.	typical of products with such composition, without any extraneous taste and smell.

Product photo



Product photo



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight (gross), g	The minimal allowable weight (gross) of product g	Weight nominal of baked product, g
175	167.1	175.0	167.1	160
Minimal weight of baked product, g				
152.8				
Length (net) cm	Width (net) cm	Height (net) cm		
27,0-30,0	6,5-7,5	4,0-5,0		
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %		
39,8	0,4	22,8		

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1268	Energy (kJ) 1364
Energy (kcal) 303	Energy (kcal) 326
Fat (g) 14	Fat (g) 15
of which : — saturates (g) 6,6	of which: — saturates (g) 7,2
Carbohydrate (g) 38	Carbohydrate (g) 41
of which: — sugars (g) 0,6	of which: — sugars (g) 0,7
Fibre (g) 1,9	Fibre (g) 2,1
Protein (g) 5,2	Protein (g) 5,6
Salt (salt equivalent Na×2.5) (g) 1,5	Salt (salt equivalent Na×2.5) (g) 1,6

Ingredients

Ingredients declaration

baguette (WHEAT flour, water, yeast, iodised salt, rapeseed oil, thickener E412, emulsifier E472e, acidity regulators: E450, E341; malted WHEAT flour, antioxidant E300, flavourings), garlick-BUTTER filling 17% (BUTTER 44%, margarine (vegetable oils - palm and rapeseed, water, salt, emulsifiers: E322, E471; acidity regulator E330, flavouring, colour E160a), water, garlic granules 3,5 %, iodised salt, onion powder, parsley). May contain EGGS, SOYA, CELERY, MUSTARD, NUTS, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, spelt

+

2. Crustaceans

-

3. Eggs

?

4. Fish

-

5. Peanuts and products thereof

-

6. Soybeans and products thereof

?

7. Celeries and products thereof

?

8. Mustards and products thereof

?

9. Nuts and products thereof

?

10. Milk and products thereof

+

11. Sesame seeds and products thereof

?

12. Sulphur dioxide and sulphites

-

13. Lupin and products thereof

-

14. Molluscs and products thereof

-



Symbols: + contains in product / - free of product / ? there is a risk of cross-contamination

Micro-organisms

B. cereus, cfu/ g

< 1000

Salmonella in 25 g

not allowed

L. monocytogenes in 25 g

not allowed

Coagulase positive staphylococci (S. aureus), cfu/ g

< 100



Microbiological criteria do not exceed the permissible amounts that are specified in the legislations of EU and Lithuania for ready-to-eat product.

Metal risk prevention

Metal detection / min Φ (mm): steel - 4, iron - 3, non ferous - 3,5.

Amount of Trans fatty acids g/ 100g of fat

<2

Other food safety characteristic			
Suitable for vegans + / - -	Suitable for (lacto-ovo) vegetarians + / - +	Suitable for lacto vegetarians + / - +	Suitable for ovo vegetarians + / - -
Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -
Does the product contain palm oil? + / - +			
✓ Product status SG			

i This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.

i Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.

Defects
1. The surface is sprayed with filling
100 pcs. target , % 3

3. PACKAGING DATA

Inner packaging				
Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 900/600	Weight, g 32	Type of packaging material HDPE 2
Pieces of product per package 55				
Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 603	Outer Width, mm 393	Outer Height, mm 241
Colour brown	Weight, g 539			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83	Type of packaging material PAP 22		
Net weight, kg 9.625	Gross weight, kg 10.198			

i Marking according ISO 780 Packaging - Pictorial marking for handling of goods
Fragile, must be treated with caution.



Traceability data
"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)

Loading information	Data of transportation materials		
Package per layer	Shrink film weight / for 1 pallet, g	Type of packaging material	
4			
-----	154.88	LDPE 4	
Layers per palette	Palette	Palette weight, kg	Type of packaging material
8			
-----	Euro	25	FOR 50
Package per palette	Pallet label (2 units) g	Type of packaging material	
32			
Total palette height with the goods, cm 15+	6	PAP 22	

Total palette weight with the goods, kg			
351.5			

4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

Storage and transportation temperature, °C	
Storage and transportation temperature, °C	Shelf life at such temperature
-18° C	18 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION	
Preparation for consumption Preheat oven to 220 °C temperature. Bake from the frozen state at 190-200 °C for 10-12 min. At the beginning of the baking process treat with steam for 5-8 sec. Let it rest for 15-20 min. after cooking.	
<i>i</i> If different method of product preparation is used instead of following instructions specified, the customer must ensure that the final product complies with food safety requirements and is safe for consumption.	

Product storage conditions and shelf life after baking	
keeping	shelf life of product
at room temperature	hours
	24
Shelf life at +63 ° C of product hours	
16	

Other information	
<i>i</i> For products placed on the market or labelled prior to the last change made in this specification, some information on the packaging may be differ from the present specification, until the stocks of the products are exhausted. Comply with the legal requirements of Republic Lithuania and European Union. Produced in accordance with Technical Documentation of the Company. Critical Control Points are controlled by the HACCP system.	