PRODUCT SPECIFICATION

Producer Address

UAB "Mantinga" Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt



Article Code of the producer

Barcode of the product 4771033001642

Intrastate nomenclature code

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188197 1905.90.80

Product Name

American Hot Dog Buns (packed, 4 pcs.)

1. PRODUCT DESCRIPTION

		4.1
Product	doscri	ntion
1 I Ouduct	uc3CII	Duon

packed quick frozen product; to be defrosted before consumption.

 Appearance as loaded. Shape
 Surface
 Colour

 oblong.
 some small cracks allowable.
 from light yellow to light

5.0-6.5

golden.

Texture Taste and smell

elastic, porous, without unmixing, holes or seams. typical of products with such composition, without any

extraneous taste and smell.

Physical and chemical characteristics

Weight (net), g
240

The minimal allowable weight (netto) of product g

Weight (gross), g
244.5

Weight (gross), g
244.5

The minimal allowable weight (gross) of product g
235.5

Length (gross) cm Width (gross) cm Height (gross) cm Length (net) cm Width (net) cm

29.5-31.5 17.5-19.5 4.7-5.7 15.5-17.0

Height (net) cm 4.0-5.5

Humidity % Amount of sucrose in dry matter % Amount of fat in dry matter %

31,1 dry matter % matter % 8,8 5,7

Energy (kJ) 1186 Energy (kcal) Fat (g) of which: - saturates (g) 0,52 Carbohydrate (g) of which: — sugars (g) 6,1 Fibre (g) 1,7 Protein (g)

Nutrition declaration per 100 g product as

Ingredients

loaded

Ingredients declaration

Salt (salt equivalent Na×2.5) (g)

WHEAT flour, water, sugar, rapeseed oil, yeast, iodised salt, emulsifier E481, stabiliser E170, acidity regulator E341, antioxidant E300. May contain EGGS, SOYA, MUSTARD, MILK, NUTS, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info √ Allergen info by VITAL 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

- nuts 1 (brazil nuts, macadamia nut, almond, hazelnuts)

- nuts 2 (cashew, pistachio nut)

- nuts 3 (walnut, karia)

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

Salmonella in 25 g

not allowed

L. monocytogenes in 25

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

Amont of Acrylamide, µ/kg

< 50

3. PACKAGING DATA

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

197.2

Inner packaging				
Laminating film, weight g 4.49	Type of packaging material PP 5			
Pieces of product per package				
Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 396	Outer Width, mm 294	Outer Height, mm 306
Colour brown	Weight, g 404			
	mm Label weigl		Type of packaging mater	rial
100/ 200	1.83		PAP 22	
Net weight, kg 3.120				
Marking according Is goods Fragile, must be trea	SO 780 Packaging - Pictoria	l marking for handling of	I	

Loading information	Data of transportation materials		
Package per layer 8	Shrink film weight / for 1 pallet, g	weight / for 1 Type of packaging material LDPE 4	
Layers per palette 6 Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Total palette height with the goods, cm 15+ 183.6	Pallet label (2 units) g	Type of packaging material PAP 22	
Total palette weight with the goods, kg			

Storage and transportation temperature,°C

Storage and transportation temperature, °C

Shelf life at such temperature

18 months

-18° C

√ Precaution: Do not refreeze after defrosting!

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PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 60 min.



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.

Storage conditions and shelf life of product after defrosting

In unopened package

shelf life of product

at room temperature

days 5

Other information

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.





