PRODUCT SPECIFICATION

Producer

UAB "Mantinga"

Address

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Article Code of the producer	Barcode of the product 4771033002113	Input data done 15.10.2009	Date of review 26.02.2021
188198			
Product Name			Additional records
French Hot Dog Buns			packed, 4 pc.
Place of provenance European Union			

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape oblong, cross cut, inside a drill hole	Surface may be a l	ittle bit cracked, rough, with small crevices on the surface	Colour from yelowish to light brown
Ready-to-use product description. Shape oblong, cross cut, inside a drill hole	Surface may be a l	ittle bit cracked, rough, with small crevices on the surface	Colour from yelowish to light brown
Texture elastic, porous, without unmixing, holes	or seams.	Taste and smell 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 231.0	Weight (gross), g 247.4	The minimal allowable weight (gross) of product g 238.4	Weight nominal of baked product, g 240
Minimal weight of baked product, g 231.0				
Length (gross) cm 25-28	Width (gross) cm 20-23	Height (gross) cm 4,5-5,5	Length (net) cm 17,5-18,5	Width (net) cm 4,5-5,0
Height (net) cm 4,5-5,0				
Humidity % 29,03	Amount of sucrose in dry matter % 0,6	Amount of fat in dry matter % 2,7		

Nutrition declaration per 100 g product as loaded
Energy (kJ) 1189
Energy (kcal) 281
Fat (g) 1,9
of which : — saturates (g) 0,27
Carbohydrate (g) 56
of which: — sugars (g) 0,45
Fibre (g) 2,1
Protein (g) 8,8
Salt (salt equivalent Na×2.5) (g) 1,6

Ingredients

Ingredients declaration

WHEAT flour, water, yeast, iodised salt, rapeseed oil, thickener E412, emulsifier E472e, acidity regulators E450 and E341, malted WHEAT flour, antioxidant E300, flavouring. May contain EGGS, SOYA, MUSTARD, MILK, NUTS, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

\checkmark 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	
Gynnols. + contains in product / - I of cross-contamination		
of cross-contamination Micro-organisms B. cereus, cfu/ g < 1000 Salmonella in 25 g		
of cross-contamination Micro-organisms B. cereus, cfu/ g < 1000 Salmonella in 25 g not allowed L. monocytogenes in 25 g not allowed		
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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		ified in the legislations of EU and Lithuania for ready-to-eat product.
of cross-contamination Micro-organisms B. cereus, cfu/ g < 1000	red the permissible amounts that are spec	ified in the legislations of EU and Lithuania for ready-to-eat product.
of cross-contamination Micro-organisms B. cereus, cfu/ g < 1000	red the permissible amounts that are spec on - 3, non ferous - 3,5.	

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? + / -			
-				
This product is not g	enetically modified (according	g to EC/1829/2003 and EC/1	830/2003). Product not treated with ionising radiation.	
Pesticides, toxins, he	eavy metals, radionuclides co	ontrolled in raw materials by s	suppliers - uncontrolled in the final product.	

3. PACKAGING DATA

Inner packaging					
Laminating film, weight g 7.4	Type of packaging material PP 5				
Pieces of product per package 14					
Outer packaging					
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 359				
Dimensions of the label, mmLabel weight, g100/2001.83		Type of packaging material PAP 22			
Net weight, kg 3.360	Gross weight, kg 3.824				
Marking according ISO 780 Packaging - Pictorial marking for handling of goods Fragile, must be treated with caution.		I			
Traceability data "Best before" date (dd.mm.		_xxxx)			
Loading information			Data of transportation materials		
Package per layer 8		Shrink film weight / for 1 pallet, g 156	Type of packaging mate LDPE 4	rial	
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+		Pallet label (2 units) g 6	Type of packaging material PAP 22		
183.6 Total palette weight with t 208.7	the goods, kg				

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

Storage and transportation temperature,°C				
Storage and transportation temperature,°C -18° C	Shelf life at such temperature 18 months			
✓ Precaution: Do not refreeze	e after defrosting!			
PREPARATION FOR CON	SUMPTION			
Preparation for consumption Defrost at room temperature for	r 60 min.			
If different method of pro safety requirements and	duct preparation is used instead of following instructions specified, the customer must ensure that the final product complies with food is safe for consumption.			
Storage conditions and shelf life of product after defrosting				
In unopened package at room temperature 4	elf life of product ys			
Other information				
present specification, un	he market or labelled prior to the last change made in this specification, some information on the packaging may be differ from the til the stocks of the products are exhausted. Comply with the legal requirements of Republic Lithuania and European Union. with Technical Documentation of the Company. Critical Control Points are controlled by the HACCP system.			
EAUTINA EAU (sufasuotos po 4 vi (11 - Paruosimas vartojimu: neišėmus iš pakuolės antirpinti temperatūroje - 4 dienos.	And Producted Nationaries (MB MMIRA) Solide 9.11.174001 Meljempile Phane, Nat. 2013 MB 102.74 artificial Michael and National Association (National Association) (National Association			

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