

PRODUCT SPECIFICATION

Producer

UAB "Mantinga"

Address

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**Article Code of the producer**
134376**Barcode on the carton**
4771033006418**Intrastate nomenclature code**
1905.90.80**Input data done**
08.03.2016**Date of review**
22.06.2020**Product Name**

Chia Bread with Pumpkin Seeds DOMIPAN

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape

irregular round shap

SurfaceIt may be a little cracked, rusted with small torn, are bright cracks on the surface of the product;
surface: sprinkled with rye flour**Colour**

light brown

Ready-to-use product description. Shape

irregular round shap

SurfaceIt may be a little cracked, rusted with small torn, are bright cracks on the surface of the product;
surface: sprinkled with rye flour**Colour**

brown

Texture

elastic, porous, without unmixing, holes or seams.

Taste and smelltypical of products with such composition, without any
extraneous taste and smell.**Product photo****Physical and chemical characteristics****Weight (net), g**

380

The minimal allowable weight (netto) of product g

368.6

The minimal allowable weight (gross) of product g

368.6

Weight nominal of baked product, g

360

Minimal weight of baked product, g

349.2

Height (net) cm

5,0 - 7,0

Diameter (net) cm

18,0 - 21,0

Humidity %

37,6

Amount of sucrose in dry matter %

0,0

Amount of fat in dry matter %

11,2

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1120	Energy (kJ) 1182
Energy (kcal) 266	Energy (kcal) 281
Fat (g) 7,0	Fat (g) 7,4
of which : — saturates (g) 0,9	of which: — saturates (g) 1,0
Carbohydrate (g) 38,6	Carbohydrate (g) 40,7
of which: — sugars (g) 2,4	of which: — sugars (g) 2,5
Fibre (g) 5,4	Fibre (g) 5,7
Protein (g) 9,5	Protein (g) 10,0
Salt (salt equivalent Na×2.5) (g) 1,18	Salt (salt equivalent Na×2.5) (g) 1,25

Ingredients

Ingredients declaration

WHEAT flour, water, RYE sourdough (water, RYE flour), sunflowers, chia seeds 3 %, pumpkin seeds 2 %, flax-seeds, iodised salt, rapeseed oil, yeast, tomato powder, WHEAT fibre, malted WHEAT flour, acerola extract, curcuma. May contain EGGS, SOYA, MILK, 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 -	

i 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

i 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 - 3,5, iron - 2,5, non ferous - 2,5.

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? + / -

-

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.

3. PACKAGING DATA

Inner packaging				
Primary packaging	Pieces per package	Dimensions Width / Depth / Length mm	Weight, g	Type of packaging material
bag	1	620/ 240+240/ 700	33.9	HDPE 2
Pieces of product per package				
14				
Outer packaging				
Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	603	393	241
Colour	Weight, g			
brown	539			
Dimensions of the label, mm		Label weight, g	Type of packaging material	
100/ 200		1.83	PAP 22	
Net weight, kg	Gross weight, kg			
5.320	5.895			
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Traceability data				
Expiry date and lot number (Lxxxx)				
Loading information		Data of transportation materials		
Package per layer	Shrink film weight / for 1 pallet, g		Type of packaging material	
4	160		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	6	PAP 22		
Total palette height with the goods, cm 15+				
192.8				
Total palette weight with the goods, kg				
213.8				

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 after defrosting!

PREPARATION FOR CONSUMPTION

Method I

Defrost at room temperature for 60 min. Bake for 10 - 12 minutes at 190 - 200 °C. At the beginning of the baking process treat with steam for 5 - 8 sec.

Method II

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.

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

at room temperature

shelf life of product
hours

48

Other information

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.