# **PRODUCT SPECIFICATION**

Producer Address

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Article Code of the producer	Barcode of the product	Intrastate nomenclature code	Input data done	Date of review
22653	4771033006456	1901.20.00	24.07.2007	2021.07.09
Product Name BUNS WITH BACON (by w	/eight)			

√ Veterinary approval number LT 1803 EB

# 1. PRODUCT DESCRIPTION

#### **Product description**

quick frozen ready-to-bake half-product; to be defrosted and baked before consumption.

Appearance as loaded. Shape oval	Surface after freezing may be a little bit wrinkled	<b>Colour</b> white
Ready-to-use product description.	Surface	Colour
Shape	may be a little bit wrinkled, glossy	yellow 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 4000	The minimal allowable weight (netto) of product g 3940.0	Weight nominal of baked product, g 3000	Minimal weight of baked product, g 2955.0
<b>Length (net) cm</b> 6,8-7,3	Width (net) cm 4,2-4,7	Height (net) cm 2,2-2,7	
Humidity % 43,1	Amount of sucrose in dry matter % 6,3	Amount of fat in dry matter % 17,5	Amount of meat % 9,8

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation		
Energy (kJ)	<b>Energy (kJ)</b>		
1127	1498		
Energy (kcal)	Energy (kcal)		
268	357		
Fat (g) 10	<b>Fat (g)</b> 13		
of which: — saturates (g)	of which: — saturates (g)		
3,4	4,5		
Carbohydrate (g)	Carbohydrate (g)		
35	47		
of which: — sugars (g)	of which: — sugars (g)		
3,6	4,7		
Fibre (g)	Fibre (g)		
1,3	1,8		
Protein (g)	Protein (g)		
8,9	12		
Salt (salt equivalent Na×2.5) (g) 1,4	Salt (salt equivalent Na×2.5) (g) 1,9		

# Ingredients

# Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, yeast, EGG mass, iodised salt, WHEAT gluten, vegetable proteins, salt, emulsifiers E322, E471 and E472e, acidity regulator E330, flavouring, colour E160a, dextrose, skimmed MILK powder, antioxidant E300), bacon filling 24% (hot smoked bakon 65% (bacon 68%, water, salt, bamboo fibre, acidity regulators E451, E331 and E262, stabiliser E452, hydrolysed pig protein, maltodextrin, sugar, thickener E407, antioxidant E316, preservative E250, gelatin, dextrose, colour E160c, fried onions, WHEAT flour, vegetable oils - rapeseed and palm, water, salt, emulsifiers E322 and E471, acidity regulator E330, flavouring, colour E160a, black pepper, iodised salt). May contain SESAME products.

# 2. FOOD SAFETY CHARACTERISTICS

# Allergen Info √ Allergen info by VITAL 1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, 2. Crustaceans 3. Eggs spelt 4. Fish 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 12. Sulphur dioxide and sulphites 11. Sesame seeds and products 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 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 $\Phi$ (mm): steel - 4, iron - 3, non ferous - 3,5. Amount of Trans fatty acids g/ 100g of <2 Other food safety characteristic Suitable for ( lacto-ovo) vegetarians + / -Suitable for vegans + / -Suitable for lacto Suitable for ovo vegetarians + / vegetarians + / -Suitable for Coeliac diet Halal + / -Organic + / -+/-Does the product contain palm oil? + / -√ Product status SG 1 This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation. Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.

Inner packaging Primary packaging Pieces per package Dimensions Width / Depth / Length mm Weight, g Type of packaging material 13 bag HDPE 2 400/ 150+150/ 500 Type of packaging material Weight, g Paper box liner pcs. 9.36 PAP 22 Pieces of product per package Outer packaging Type of packaging material Outer Width, mm Outer Height, mm Outer packaging Outer Length, mm

398 238 166 PAP 20 Colour Weight, g brown 233 Dimensions of the label, mm Label weight, g Type of packaging material PAP 22 100/200 1.83 Net weight, kg Gross weight, kg 4.000 4.257

Marking according ISO 780 Packaging - Pictorial marking for handling of goods

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 10	Shrink film weight / for 1 pallet, g	Type of packaging material LDPE 4	
Layers per palette  12Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Total palette height with the goods, cm 15+ 199.2	Pallet label (2 units) g	Type of packaging material PAP 22	
Total palette weight with the goods, kg			

#### 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 9 months

-18° C

√ Precaution: Do not refreeze after defrosting!

# PREPARATION FOR CONSUMPTION

#### Preparation for consumption

Defrost at room temperature for 30-40 min. Bake for 15-18 minutes at 160-170 °C. At the beginning of the baking process treat with steam for 4-5 sec

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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 hours

at room temperature

hours 16

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#### 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.

