


PRODUCT SPECIFICATION

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Article Code of the producer 138408	Barcode on the carton 4771033007880	Intrastate nomenclature code 1905.90.80	Input data done 12.10.2016	Date of review 01.01.2020	
Product Name Yeast Free Bread DOMIPAN with Grain					

1. PRODUCT DESCRIPTION

Product description		
quick frozen part-baked half-product; to be defrosted and fully baked before consumption.		
Appearance as loaded. Shape the rectangle	Surface sprinkled with sesame seeds. There is one cross-section. Appearing slight cracks.	Colour brown
Ready-to-use product description. Shape the rectangle	Surface sprinkled with sesame seeds. There is one cross-section. Appearing slight cracks.	Colour brown
Texture elastic, porous, without unmixing, holes or seams.	Taste and smell typical of products with such composition, without any extraneous taste and smell.	
Product photo		
		

Physical and chemical characteristics			
Weight (net), g 300	The minimal allowable weight (netto) of product g 291.0	Weight (gross), g 300.0	The minimal allowable weight (gross) of product g 291.0
Length (net) cm 15,5-18	Width (net) cm 13-15	Height (net) cm 5,8-7,8	
Humidity % 34,80	Amount of sucrose in dry matter % 1,4	Amount of fat in dry matter % 9,7	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1165	Energy (kJ) 1295
Energy (kcal) 276	Energy (kcal) 307
Fat (g) 6,3	Fat (g) 7,0
of which : — saturates (g) 0,9	of which: — saturates (g) 1,0
Carbohydrate (g) 43,7	Carbohydrate (g) 48,6
of which: — sugars (g) 4,0	of which: — sugars (g) 4,4
Fibre (g) 4,3	Fibre (g) 4,8
Protein (g) 9,1	Protein (g) 10,1
Salt (salt equivalent Na×2.5) (g) 1,28	Salt (salt equivalent Na×2.5) (g) 1,4

Ingredients

Ingredients declaration
WHEAT flour, water, RYE sourdough (water, RYE flour), germinated malted RYE grains 5%, sunflowers 3%, SESAME seeds 2%, flax-seeds 2%, iodised salt, rapeseed oil, sugar, WHEAT fibre, malted WHEAT flour, acerola extract. May contain SOYA products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, spelta +	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 -	

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 bag	Pieces per package 1	Dimensions Width / Depth / Length mm 620/ 240+240/ 520	Weight, g 23.5	Type of packaging material HDPE 2
Pieces of product per package 14				
Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 306
Colour brown	Weight, g 389			
Dimensions of the box label, mm 100/ 200	Box label weight, g 1.83	Type of packaging material PAP 22		
Net weight of 1 carton, kg 4.200	Gross weight of 1 carton, kg 4.614			
<div> <div></div> <div> Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i> </div> </div>				

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

Loading information	Data of transportation materials		
Cartons per layer 8	Shrink film weight / for 1 pallet, g 158.4	Type of packaging material LDPE 4	
Layers per palette 6	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Cartons per palette 48	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+ 183.6			
Total palette weight with the goods, kg 246.6			

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.

keeping
at room temperature

shelf life of product
hours

48

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.

[illegible]

5. PHOTOGRAPHIC STANDARTS

Product prior to baking /cooking

i Target

Appearance:

Shape: the rectangle. Surface: sprinkled with sesame seeds. There is one cross-section. Appearing slight cracks. Color: brown.

Photo



Photo



Photo



i Minimum acceptability

Appearance:

The cut is minimally visible

Photo



Photo



i Reject

Appearance:

Bread without cut, cracked cut on the surface, uneven distribution of sesame seeds, irregular shape.

Photo



Photo



Product after baking /cooking

i Target

Appearance:

Shape: the rectangle. Surface: sprinkled with sesame seeds. There is one cross-section. Appearing slight cracks. Color: brown.

Photo



Photo



i Minimum acceptability

Appearance:
The color is slightly lighter than brown.

Photo



Photo



i Reject

Appearance:
The bread is too baked, colour is dark brown, the edges of the bread are burnt

Photo



Photo