PRODUCT SPECIFICATION



Address

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Article Code of the product producer

4771033012402

Intrastate nomenclature code

18844

Input data done 08.09.2009

12.04.2018

Product Name

Bowl Dark Bread with Caraway Seeds (400 g)

1. PRODUCT DESCRIPTION

Product description

frozen product; to be defrosted before consumption.

 Appearance as loaded. Shape
 Surface
 Colour

 Round
 without burnings or severe blisterings
 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



Physical and chemical characteristics

Weight (net), g
The minimal allowable weight (netto) of product

g

388.0

 Height (net) cm
 Diameter (net) cm

 8,5-9,5
 11,0-12,0

Humidity % Amount of sucrose in Amount of fat in dry

40,0 dry matter % matter %

6,8 1,5

loaded Energy (kJ) 933 Energy (kcal) Fat (g) of which: - saturates (g) 0,1 Carbohydrate (g) 47 of which: — sugars (g) 4,1 Fibre (g) 4,4

Nutrition declaration per 100 g product as

Ingredients

Protein (g)

Ingredients declaration

Salt (salt equivalent Na×2.5) (g)

RYE and WHEAT flour, water, RYE malt, sugar, roasted BARLEY malt, BARLEY malt, iodised salt, yeast, caraway seeds 0,5 %. Contain GLUTEN.

2. FOOD SAFETY CHARACTERISTICS

	Allergen Info						
	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				
	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

Mold fungi number, cfu/g

< 50

f) Microbiological criteria do not exceed the permissible amounts that are specified in the legislations of EU and Lithuania for ready-to-eat product.

Suitable for vegans + / - +	Suitable for (lacto-ovo) vegetarians + / -	Suitable for lacto vegetarians + / -	Suitable for ovo vegetarians + / -
Suitable for Coeliac diet + / -	Halal + / -	Kosher + / -	Organic + / -
2	_		
- Does the product contain	palm oil? + / -		
Does the product contain	palm oil? + / -		
		ig to EC/1829/2003 and EC	/1830/2003). Product not treated with ionising radiation.
		ig to EC/1829/2003 and EC	/1830/2003). Product not treated with ionising radiation.

Inner packaging					
Primary packaging bag	Pieces per package	Dimensions Width / Depth / Length mm 400/ 150+150/ 700	Weight, g 16.7	Type of packaging material HDPE 2	
Pieces of product per package 20					
Outer packaging					
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 396	Outer Width, mm 294	Outer Height, mm 306	
Colour	Weight, g				
brown	404				
Dimensions of the label, mm Label weigh			Type of packaging ma		
100/ 200	1.83		PAP 22		
Net weight, kg 8.000	Gross weight, kg 8.423				
Marking according goods	ISO 780 Packaging - Pict	orial marking for handling of	Ţ		
Fragile, must be tr	eated with caution.		_		

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

429.6

Loading information	Data of transportation materials			
Package per layer 8	Shrink film weight / for 1 pallet, g	Type of packaging material PE		
Layers per palette 6 Package per palette 48	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50	
Total palette height with the goods, cm 15+ 183.6				
Total palette weight with the goods, kg				

Storage and transportation temperature,°C Storage and transportation Shelf life at such temperature temperature,°C 12 months -18° C √ Precaution: Do not refreeze after defrosting! PREPARATION FOR CONSUMPTION Preparation for consumption Defrost at room temperature for 120-180 min. Serving tips & recommendations (suggestions) Possible baking before serving for 6-8 min. at 180°C. In the beginning of baking process supply steam for 7s. The damper closed. 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 Including after removing shelf life of product from the package hours at room temperature 36

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.

