

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

Address
Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt



Article Code of the producer	Barcode of the product	Barcode on the carton	Intrastate nomenclature code	Input data done
178619	4771033018541	4771033018558	1905.90.80	17.09.2020

Date of review
19.11.2020

Product Name	Additional records
French Baguettes with Herb Butter Filling (2 pc.)	Filling contains margarine.

Place of provenance
European Union

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape oblong, oval.	Surface with skew cuts; slightly rough; permissible some rips up to 2/3 baguette length and up to 2 cm in width.	Colour from white to light yellowish
Ready-to-use product description. Shape oblong, oval.	Surface with skew cuts; slightly rough; permissible some rips up to 2/3 baguette length and up to 2 cm in width.	Colour from yellowish to 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 350	The minimal allowable weight (netto) of product g 339.5	Weight (gross), g 355.4	The minimal allowable weight (gross) of product g 344.7	Weight nominal of baked product, g 320
Minimal weight of baked product, g 310.4				
Length (gross) cm 36.0	Width (gross) cm 14.0	Height (gross) cm 4.0-6.0	Length (net) cm 27.0-30.0	Width (net) cm 5.5-6.5
Height (net) cm 4.0-5.0				
Humidity % 39.2	Amount of sucrose in dry matter % 0.0	Amount of fat in dry matter % 22.6		

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1280	Energy (kJ) 1378
Energy (kcal) 305	Energy (kcal) 329
Fat (g) 14	Fat (g) 15
of which : — saturates (g) 6.6	of which: — saturates (g) 7.2
Carbohydrate (g) 38	Carbohydrate (g) 41
of which: — sugars (g) 0.7	of which: — sugars (g) 0.8
Fibre (g) 1.5	Fibre (g) 1.7
Protein (g) 6.1	Protein (g) 6.6
Salt (salt equivalent Na×2.5) (g) 1.5	Salt (salt equivalent Na×2.5) (g) 1.6

Ingredients

Ingredients declaration

baguette 83 % (WHEAT flour, water, yeast, iodised salt, rapeseed oil, thickener E412, emulsifier E472e, acidity regulators E450 and E341, malted WHEAT flour, antioxidant E300, flavouring), herb butter topping 17 % (BUTTER 45 %, margarine 45 % (vegetable oils - palm and rapeseed, water, salt, emulsifiers E322 and E471, acidity regulator E330, flavouring, colour E160a), water, garlic granules, iodised salt, onion powder, parsley, dills, black pepper). May contain EGGS, SOYA, MUSTARD, 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
-



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



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 - 4, iron - 3, non ferous - 3,5.

Amount of Trans fatty acids g/ 100g of fat
<2

Amont of Acrylamide, µ/kg
<50

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? + / - +			
✓ Product status SG			
<i>i</i> This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.			
<i>i</i> Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.			

3. PACKAGING DATA

Inner packaging				
Laminating film, weight g	Type of packaging material			
5.35	PP 5			
Pieces of product per package				
15				
Outer packaging				
Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	396	294	306
Colour	Weight, g			
brown	404			
Dimensions of the label, mm		Label weight, g	Type of packaging material	
100/ 200		1.83	PAP 22	
Net weight, kg	Gross weight, kg			
5.250	5.736			
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Traceability data				
"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)				
Loading information		Data of transportation materials		
Package per layer	Layers per palette	Shrink film weight / for 1 pallet, g	Type of packaging material	
8		156	LDPE 4	
Package per palette		Palette	Palette weight, kg	Type of packaging material
48		Euro	25	FOR 50
Total palette height with the goods, cm 15+		Pallet label (2 units) g	Type of packaging material	
183.6		6	PAP 22	
Total palette weight with the goods, kg				
300.5				

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

Storage and transportation temperature, °C
20 ± 2

Storage and transportation temperature, °C	Shelf life at such temperature
-18° C	18 months

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 30 min. Bake for 10-12 minutes at 180-200 °C.

Serving tips & recommendations (suggestions)

After removing the baguette from its packaging and defrosting at room temperature for 30 minutes, bake shortly (for 2-3 minutes) on the grate in a grill once the coals have cooled by turning frequently until it forms a fine crust. Recommended for consumption while warm.

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 24
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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.