## PRODUCT SPECIFICATION

Producer Address

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



Article Code of the product producer

Barcode of the product 4771033019272

Barcode on the carton code lintrastate nomenclature code 19.02.2021

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**Product Name** 

Brioche Burger Buns (2 pcs.)

## 1. PRODUCT DESCRIPTION

## **Product description**

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape
round, cut through horizontally
Ready-to-use product description.

Surface

Surface

May be a little cracked, uneven, glos.

Brown

Colour

Colour

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 140	The minimal allowable weight (netto) of product g 133.7	Weight (gross), g 143.4	The minimal allowable weight (gross) of product g	
<b>Length (gross) cm</b> 28,0-30,0	<b>Width (gross) cm</b> 12,0-13,5	Height (gross) cm 5,6-5,7	Height (net) cm 4,6-5,6	Diameter (net) cm 9,5-11,0
Humidity % 25,6	Amount of sucrose in dry matter % 9,2	Amount of fat in dry matter % 9,0		

# Energy (kJ) 1348 Energy (kcal) 320 Fat (g) 6,7 of which: — saturates (g) 3,5 Carbohydrate (g) 54 of which: — sugars (g) by research protocol 6,5 Fibre (g) 2,4 Protein (g) 9,6 Salt (salt equivalent Na×2.5) (g)

Nutrition declaration per 100 g product as

## Ingredients

loaded

## Ingredients declaration

WHEAT flour, water, BUTTER, sugar, yeast, potato flakes, MILK powder, EGG mass, iodised salt, WHEAT gluten, vegetable proteins, rapeseed oil, emulsifiers E481 and E471, stabiliser E170, acidity regulator E341, curcuma, antioxidant E300. May contain SOYA, MUSTARD, NUTS, SESAME products.

## 2. FOOD SAFETY CHARACTERISTICS

## Allergen Info √ Allergen info 1. Cereals confa

## √ Allergen info by VITAL 1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, 2. Crustaceans 3. Eggs spelt 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, - nuts 2 (cashew, pistachio nut) - nuts 3 (walnut, karia) almond, hazelnuts ) 10. Milk and products thereof 11. Sesame seeds and products 12. Sulphur dioxide and sulphites thereof 13. Lupin and products thereof 14. Molluscs and products thereof

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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

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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 fat

<2

Amont of Acrylamide, µ/kg

<50

## Other food safety characteristic Suitable for vegans + / - Suitable for (lacto-ovo) vegetarians + / - vegetarians + / vegetarians + / vegetarians + / vegetarians + vegetaria

## 3. PACKAGING DATA

196.1

Inner packaging					
Laminating film, weight g 3.42	Type of packaging material PP 5				
Pieces of product per package 22					
Outer packaging					
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 396	Outer Width, mm 294	Outer Height, mm 306	
<b>Colour</b> brown	Weight, g 404				
Dimensions of the label, mm Lab 100/ 200 1.83			Type of packaging material PAP 22		
Net weight, kg 3.080					
Marking according ISO 780 Packaging - Pictorial marking for handling of goods  Fragile, must be treated with caution.		Ī			
Traceability data					

Traceability data	
"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)	
Loading information	Data of transportation materials

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

## Storage and transportation temperature,°C

Storage and transportation temperature, °C

Shelf life at such temperature

18 months

-18° C

√ Precaution: Do not refreeze after defrosting!

## PREPARATION FOR CONSUMPTION

## Preparation for consumption

Defrost at room temperature for 60 min.



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

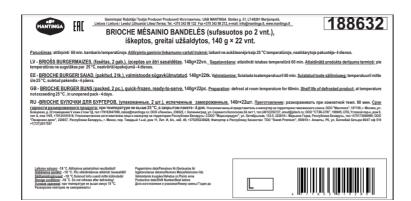
In unopened package at room temperature

shelf life of product days

4

## 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.





## 5. PHOTOGRAPHIC STANDARTS

## Product prior to baking /cooking



## Appearance:

Shape: round, cut through horizontally. Surface: may be a little cracked, uneven, glos. Colour: brown.

## Photo



Minimum acceptability

## Appearance:

Small blisters up to 20 mm, slight ovality. The difference between the longer and shorter dimensions is less than 10 mm.

## Photo







Reject

## Appearance:

Too dark baking

## Photo

