



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 188632		Barcode of the product 4771033019272		Barcode on the carton 4771033019289		Intrastate nomenclature code 1905.90.70		Input data done 19.02.2021			
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	Surface may be a little cracked, uneven, glos.	Colour brown
Ready-to-use product description. Shape round, cut through horizontally	Surface may be a little cracked, uneven, glos.	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 140	The minimal allowable weight (netto) of product g 133.7	Weight (gross), g 143.4	The minimal allowable weight (gross) of product g 136.9	
Length (gross) cm 28,0-30,0	Width (gross) cm 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		

Nutrition declaration per 100 g product as loaded

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)

1,2

Ingredients

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 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? + / - -			
<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			
3.42	PP 5			
Pieces of product per package				
22				
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			
3.080	3.561			
<div><div><div>i</div></div><div>Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i></div></div>		<div><div><div></div></div><div></div></div>		

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

Loading information	Data of transportation materials		
Package per layer 8	Shrink film weight / for 1 pallet, g 156	Type of packaging material LDPE 4	
Layers per palette 6	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Package 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 196.1			

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

-18° C

18 months

✓ **Precaution: Do not refreeze after defrosting!**

Defrost at room temperature for 60 min.

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.

at room temperature

days

4

 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 STANDARDS

Product prior to baking /cooking

i Target

Appearance:

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

Photo



i 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



Photo



i Reject

Appearance:

Too dark baking

Photo

