PRODUCT SPECIFICATION



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

Article Code of the producer

4771033020544

140647

Barcode on the carton code

Intrastate nomenclature code

11.05.2021

Product Name

Oatmeal sandwich bread (20+0)

1. PRODUCT DESCRIPTION

Product description

packed frozen product; to be defrosted before consumption.

Appearance as loaded. ShapeSurfaceColourrectangular, slicedallowable small cracksbrownish

Texture Taste and smell

porous. typical of products with such composition, without any

extraneous taste and smell.

Product photo



Product photo



Physical and chemical characteristics

Weight (net), g
867

The minimal allowable weight (netto) of product g

852.0

Weight (gross), g
869.7

Meight (gross), g
869.7

Re minimal allowable weight (gross) of product g
854.7

 Length (gross) cm
 Width (gross) cm
 Height (gross) cm
 Length (net) cm
 Width (net) cm

 27-29
 11,5-12,5
 11,5-12,5
 27-29
 11,5-12,5

Height (net) cm 11,5-12,5

Humidity % Amount of sucrose in dry matter % Amount of fat in dry matter %

39,6 dry matter % matter %
3,4 2,9

Energy (kJ) 1054 Energy (kcal) 252 Fat (g) 1,78 of which: — saturates (g) 0,36 Carbohydrate (g) 45,08 of which: — sugars (g) 2,06 Fibre (g) 4,52 Protein (g) 7,95 Salt (salt equivalent Na×2.5) (g) 1,02

Nutrition declaration per 100 g product as

loaded

Ingredients

Ingredients declaration

WHEAT flour, water, OATFLAKES 8 %, yeast, salt, rapeseed oil. May contain traces of SOY, MILK, NUTS, SESAME, LUPINE products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info 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 9. Nuts and products thereof 7. Celeries and products thereof 8. Mustards and products thereof 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 ? Symbols: + contains in product / - free of product / ? there is a risk Micro-organisms B. cereus, cfu/ g < 100 Coagulase positive staphylococci (S. aureus), cfu/ g < 10 E. coli, cfu/g Coliforms, cfu/g Enterobacteria cuf/ g Yeast, 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 - 5,0, iron - 3,2, non ferous - 4,0. Amount of Trans fatty acids g/ 100g of <2 Other food safety characteristic Suitable for vegans + / -Suitable for (lacto-ovo) Suitable for lacto Suitable for ovo vegetarians + / vegetarians + / vegetarians + / -Suitable for Coeliac diet Halal + / -Kosher + / -Organic + / -Does the product contain palm oil? + / -This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.

Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.

Inner packaging Marking label, weight g 0.2 Type of packaging material Bag, g 2 cPP Name of packing Weight, g material 0.5 Pieces of product per package Outer packaging Outer packaging Outer Length, mm Outer Width, mm Outer Height, mm Colour box 600 400 150 brown Weight, g 476 Dimensions of the label, mm Label weight, g 1.5 Net weight, kg Gross weight, kg 5.202 5.696 Marking according ISO 780 Packaging - Pictorial marking for handling of goods Fragile, must be treated with caution. Traceability data "Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx) Loading information Data of transportation materials Shrink film weight / for 1 Type of packaging material Package per layer pallet, g 4 PΕ 250 Layers per palette Type of packaging material Palette Palette weight, kg 25 Furo FOR 50 Package per palette Total palette height with the goods, cm 15+ 195.0 Total palette weight with the goods, kg 321.4

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

Storage and transportation temperature,°C

Storage and transportation temperature, °C

Shelf life at such temperature

12 months

-18° C

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 240 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

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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.