PRODUCT SPECIFICATION

Producer Address

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



138653 1905.90.80

Product Name

Light bread with grains and seeds

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape

rectangular

sprinkled with sunflower seeds, brown and yellow flax seeds, two diagonal incisions visible

from light brown to dark brown

Ready-to-use product description.
Shape
Surface
Sprinkled with sunflower seeds, brown and yellow flax seeds, two diagonal incisions visible from light brown to dark

rectangular 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 nominal of baked product, g Minimal weight of baked product, g Weight (net), g The minimal allowable weight (netto) of product 420 g 400 388.0 407.4 Length (net) cm Width (net) cm Height (net) cm 22,5-25,5 12,0-14,0 5,0-7,0 Amount of sucrose in dry matter % Amount of fat in dry matter % Humidity % 31,37 11,2 12

| Nutrition declaration per 100 g product as loaded | Nutrition declaration per 100 g product after final preparation |
|---|---|
| Energy (kJ) | Energy (kJ) |
| 1288 | 1345 |
| Energy (kcal) | Energy (kcal) |
| 306 | 320 |
| Fat (g) 8,2 | Fat (g) 8,6 |
| of which: — saturates (g) 0,9 | of which: — saturates (g) 0,9 |
| Carbohydrate (g) | Carbohydrate (g) |
| 47 | 49 |
| of which: — sugars (g) by research protocol 7,7 | of which: — sugars (g) 8,1 |
| Fibre (g) | Fibre (g) |
| 4,1 | 4,7 |
| Protein (g) | Protein (g) |
| 9,0 | 9,4 |
| Salt (salt equivalent Na×2.5) (g) | Salt (salt equivalent Na×2.5) (g) |
| 1,4 | 1,5 |

Ingredients

Ingredients declaration

water, WHEAT flour, RYE flour, sunflower kernels 6 %, mix (sugar, salt, thickener E412, WHEAT gluten, dried RYE sourdough, WHEAT flour, spices, RYE malt), rye sourdough (water, RYE flour), pinhead OAT 4 %, rapeseed oil, sugar, yeast, flax-seeds 0,9 %, caraway seeds 0,7 %, yellow linseed 0,6 %, WHEAT gluten, iodised salt. May contain SOYA, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

√ Allergen info by VITAL

| 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 | |

0

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 - 3,5, iron - 2,5, non ferous - 2,5.

Amount of Trans fatty acids g/ 100g of fat

<2

Amont of Acrylamide, μ/kg

<50

Other food safety characteristic Suitable for ovo vegetarians + / -Suitable for vegans + / - Suitable for (lacto-ovo) Suitable for lacto 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. **Defects**

3. PACKAGING DATA

Burnt seeds on the base of the product

Product without cut on top

1.

| Inner packaging | | | | |
|----------------------------------|--------------------|--|-------------------|---|
| Primary packaging bag | Pieces per package | Dimensions Width / Depth / Length mm 620/ 240+240/ 620 | Weight, g 21.5 | Type of packaging material HDPE 2 |
| Pieces of product per package | | | | |
| Outer packaging | | | | |
| Outer packaging | Type of packaging | Outer Length, mm | Outer Width, mm | Outer Height, mm |

100 pcs. target, %

100 pcs. target %

| Type of packaging material PAP 20 | Outer Length, mm 395 | Outer Width, mm 294 | Outer Height, mm 306 |
|--|--|---|--|
| Weight, g 389 | | | |
| Dimensions of the label, mm Label weight, 100/200 1.83 | | Type of packaging ma | terial |
| Gross weight, kg 5.452 | | | |
| | material PAP 20 Weight, g 389 mm Label weight, 1.83 Gross weight, kg | material 395 PAP 20 Weight, g 389 mm Label weight, g 1.83 Gross weight, kg | material 395 294 PAP 20 Weight, g 389 mm Label weight, g Type of packaging mar 1.83 PAP 22 Gross weight, kg |

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 $\ensuremath{\text{N}}_{\!\!\!\text{\tiny D}}$ (Lxxxx)

| Loading information | Data of transportation materials | | |
|--|---|-----------------------------------|---|
| Package per layer | Shrink film weight / for 1 pallet, g 158.4 | Type of packaging material LDPE 4 | |
| Layers per palette | Palette Euro | Palette weight, kg 25 | Type of packaging material FOR 50 |
| 48 | Pallet label (2 units) g | Type of packaging material | |
| Fotal palette height with the goods, cm 15+ 183.6 | | PAP 22 | |
| Fotal palette weight with the goods, kg | | | |
| 286.9 | | | |

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

18 months

-18° C

√ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Preparation for consumption

Preheat oven to 220 °C temperature. Bake from the frozen state at 190-200 °C for 10-12 min. At the beginning of the baking process treat with steam for 5-8 sec.

0

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 shelf life of product shelf life of product

at room temperature
48

hours days
48 2

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



Target

Appearance:

Rectangular shape, with two visible diagonal cuts, the surface sprinkled with seeds, brown flax seeds and yellow flax seeds

Photo



Minimum acceptability

Appearance:

The product is still good if there are small cracks or slightly connected cuts on the surface or side of the product. The product can be a little crooked.





Photo



Photo



Reject

Appearance:

The product is unsuitable if there is one or no cut on the surface.

Photo



Photo



Product after baking /cooking



Target

Rectangular shape, with two visible diagonal cuts, the surface sprinkled with seeds, brown flax seeds and yellow flax seeds

Photo







Minimum acceptability

Appearance:

The product is still good if there are small cracks or slightly connected cuts on the surface or side of the product. The product can be a little crooked.









Reject

Appearance:

The product is unsuitable if there is one or no cut on the surface.



