## **PRODUCT SPECIFICATION**

Producer Address

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Product Name Mini French Roll MEDOMI

Place of provenance

## 1. PRODUCT DESCRIPTION

## **Product description**

European Union

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

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Appearance as loaded. Shape oval	Surface may be sli	ghtly cracked; there is an elongated cut in the surface of the bun	<b>Colour</b> from white to light yellowish		
Ready-to-use product description. Shape oval	Surface may be sli	ghtly cracked; there is an elongated cut in the surface of the bun	<b>Colour</b> from yelowish to light brown		
<b>Texture</b> 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 45	The minimal allowable weight (netto) of product g 41.0	Weight nominal of baked product, g 42	Minimal weight of baked product, g 38.2		
<b>Length (net) cm</b> 9,0-11,0	<b>Width (net) cm</b> 5,7-6,8	Height (net) cm 4,5-5,7			
Humidity % 23,3	Amount of sucrose in dry matter %	Amount of fat in dry matter %			

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1283	Energy (kJ) 1377
Energy (kcal) 303	Energy (kcal) 325
Fat (g) 1,9	<b>Fat (g)</b> 2,1
of which: — saturates (g) 0,2	of which: — saturates (g) 0,3
Carbohydrate (g) 59	Carbohydrate (g) 63
of which: — sugars (g) 0,5	of which: — sugars (g) 0,6
Fibre (g) 2,8	<b>Fibre (g)</b> 3,0
Protein (g) 11	Protein (g) 12
Salt (salt equivalent Na×2.5) (g) 1,7	Salt (salt equivalent Na×2.5) (g) 1,8

## Ingredients

# Ingredients declaration

WHEAT flour, water, yeast, iodised salt, WHEAT gluten, rapeseed oil, pregelatinized WHEAT flour, dried durum wheat sourdough (durum WHEAT flour, starter cultures), acerola juice concentrate. May contain EGGS, MILK, SESAME products.

 $\checkmark \ \text{Free of flavors}$ 

# 2. FOOD SAFETY CHARACTERISTICS

# Allergen Info 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 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 < 1000 Salmonella in 25 g not allowed L. monocytogenes in 25 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 $\Phi$ (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 ( lacto-ovo) vegetarians + / -Suitable for ovo vegetarians + / -Suitable for vegans + / -Suitable for lacto 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 Primary packaging Pieces per package Dimensions Width / Depth / Length mm Weight, g Type of packaging material bag 33.9 HDPE 2 620/ 240+240/ 700 Pieces of product per package 120 Outer packaging Outer packaging Type of packaging Outer Length, mm Outer Width, mm Outer Height, mm material 603 393 box PAP 20 Colour Weight, g 539 brown Dimensions of the label, mm Label weight, g Type of packaging material PAP 22 100/200 1.83 Net weight, kg Gross weight, kg 5.400 5.975 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		
Package per layer 4	Shrink film weight / for 1 pallet, g	Type of packaging material LDPE 4	
Layers per palette 8 Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
I palette height with the goods, cm 15+	Pallet label (2 units) g	Type of packaging material PAP 22	
Total palette weight with the goods, kg 216.4			

# 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

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 8-10 min. At the beginning of the baking process treat with steam for 5-8 sec.



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

at room temperature

hours 16

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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.

