

PRODUCT SPECIFICATION

Producer

UAB "Mantinga"

Address

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



Article Code of the producer

144723

Barcode on the carton
4374000000050

4771033022852

Intrastate nomenclature code

1905.90.80

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Input data done

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16.06.2022

Date of review

20.09.2020

Product Name

Small Soft Baguette (fully baked)

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape

elongated, oval at the ends

Surface

slightly rough, with three cuts on the surface

Colour

yellow to light brown

Texture

elastic, porous, without unmixing, holes or seams.

Taste and smell

typical of products with such composition, without any extraneous taste and smell.

Physical and chemical characteristics

Weight (net), g

115

The minimal allowable weight (netto) of product g

109.8

Length (net) cm

23.0 - 25.0

Width (net) cm

5.5 - 6.5

Height (net) cm

4.2 - 5.4

Humidity %

21,8

Amount of sucrose in
dry matter %

6.2

Amount of fat in dry matter %

6.0

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1367

Energy (kcal)

323

Fat (g)

4,7

of which : — saturates (g)

0,4

Carbohydrate (g)

59

of which: — sugars (g) by research protocol

4,8

Fibre (g)

2,5

Protein (g)

10

Salt (salt equivalent Na×2.5) (g)

1,7

Ingredients

Ingredients declaration

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

✓ Free of flavors

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

-

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

Amount of Trans fatty acids g/ 100g of fat

<2

Amount 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? + / -

-




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.

3. PACKAGING DATA

Inner packaging				
Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 620/ 240+240/ 700	Weight, g 33.9	Type of packaging material HDPE 2
Pieces of product per package 56				
Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 603	Outer Width, mm 393	Outer Height, mm 241
Colour brown	Weight, g 539			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83	Type of packaging material PAP 22		
Net weight, kg 6.440	Gross weight, kg 7.015			
<div> <div></div> <div> Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i> </div> </div>				

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 160	Type of packaging material LDPE 4	
Layers per palette 8	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Package per palette 32	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+ 192.8	Paletės lakšto svoris, g. 92.8	Paletės lakštų kiekis, vnt 1	Type of packaging material PAP 22
Total palette weight with the goods, kg 249.7			

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

Storage and transportation temperature, °C	
Storage and transportation temperature, °C -18° C	Shelf life at such temperature 18 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION
Method I Defrost at room temperature for 60 min.
Method II Defrost at (0...+6) °C temperature for 12 h.
<div> <div></div> <div> 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. </div> </div>

Storage conditions and shelf life of product after defrosting

In unopened package at room temperature	shelf life of product hours 16*
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In unopened package (0...+6) °C temperature	shelf life of product hours 24
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Including after removing from the package at room temperature	shelf life of product hours 16
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Including after removing from the package (0...+6) °C temperature	shelf life of product hours 24
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Additional information

*after defrosting at (0...+6) °C temperature - shelf life is 12h.

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.