### **PRODUCT SPECIFICATION**

Producer Address

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Article Code of the producer 13801	Barcode on the carton 4771033138010	Intrastate nomenclature code 1905.90.30.	Input data done 04.10.2007	<b>Date of review</b> 14.02.2020
Product Name Mini French Roll				

# 1. PRODUCT DESCRIPTION

### **Product description**

Place of provenance European Union

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

Appearance as loaded. Shape oblong	Surface may be a little bit cracked, there is one straight cut	Colour from white to light yellowish
Ready-to-use product description. Shape oblong	Surface may be a little bit cracked, there is one straight cut.	Colour from yellowish to brown

**Texture**Taste and smell
elastic, porous, without unmixing, holes or seams.
typical French Rolls

Product photo 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 40	Minimal weight of baked product, g 36.4		
<b>Length (net) cm</b> 9,0-10,5	<b>Width (net) cm</b> 6,5-7,5	Height (net) cm 4,5-5,5			

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ)	<b>Energy (kJ)</b>
1184	1339
Energy (kcal)	Energy (kcal)
280	316
Fat (g)	Fat (g)
2.8	3,2
of which : — saturates (g) 1.2	of which: — saturates (g) 1.3
Carbohydrate (g)	Carbohydrate (g)
54	1
of which: — sugars (g)	of which: — sugars (g)
0.4	0,5
Protein (g)	Protein (g)
8.4	9.5
Salt (salt equivalent Na×2.5) (g) 1.5	Salt (salt equivalent Na×2.5) (g) 1.6

## Ingredients

# Ingredients declaration

WHEAT flour, water, RYE flour, pregelatinized WHEAT flour, yeast, vegetable oils - palm and rapeseed, salt, thickener E472e, acidity regulators E450 and E341, malted WHEAT flour, antioxidant E300, flavourings, emulsifiers E471 and E322. May contain EGGS, SOYA, CELERY, MUSTARD, MILK, NUTS, SESAME 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 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

<2

Amount of Trans fatty acids g/ 100g of fat

Metal detection / min  $\Phi$  (mm): steel - 4, iron - 3, non ferous - 3,5.

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### 3. PACKAGING DATA

Dirty bottom

Possible non-compliance with product parameters (length)

Inner packaging					
Primary packaging bag	Pieces per package	Dimensions Width / Depth / Length mm 400/ 150+150/ 700	<b>Weight, g</b> 16.7	Type of packaging material HDPE 2	
Pieces of product per package 90					

100 pcs. target, %

100 pcs. target %

Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm	Outer Width, mm 294	Outer Height, mm 306
<b>Colour</b> brown	Weight, g 404			
Dimensions of the label, 100/200	mm Label weigl	ht, g	Type of packaging mate	orial
Net weight, kg 4.050	Gross weight, kg 4.473			

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 8	Shrink film weight / for 1 pallet, g 156	n weight / for 1 Type of packaging material LDPE 4		
Layers per palette 6Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50	
Total palette height with the goods, cm 15+	Pallet label (2 units) g	allet label (2 units) g Type of packaging material PAP 22		
Total palette weight with the goods, kg 239.9				

### 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

Bake at 190-200 °C temperature, for 8 - 12 min. At the beginning of the baking process treat with steam for 5 - 8 sec.

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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 hours

at room temperature

16

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.

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