

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

Address
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| | | | | |
|-------------------------------------|------------------------------|-------------------------------------|------------------------|-----------------------|
| Article Code of the producer | Barcode on the carton | Intrastate nomenclature code | Input data done | Date of review |
| 13853 | 4771033138539 | 1905.90.80. | 08.10.2007 | 19.11.2020 |

| | |
|--|----------------------------|
| Product Name | Additional records |
| French Baguette with Garlic Butter Filling | Filling contains margarine |

Place of provenance
European Union

1. PRODUCT DESCRIPTION

Product description

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

| | | |
|------------------------------------|--|-------------------------------|
| Appearance as loaded. Shape | Surface | Colour |
| oblong, oval | with skew cuts; slightly rough; permissible some rips up to 2/3 baguette length and up to 2 cm in width. | from white to light yellowish |

| | | |
|--|--|-------------------------------|
| Ready-to-use product description. Shape | Surface | Colour |
| oblong, oval | with skew cuts; slightly rough; permissible some rips up to 2/3 baguette length and up to 2 cm in width. | from yellowish to light 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



Product photo



Physical and chemical characteristics

| | | | | |
|------------------------|--|--------------------------|--|---|
| Weight (net), g | The minimal allowable weight (netto) of product g | Weight (gross), g | The minimal allowable weight (gross) of product g | Weight nominal of baked product, g |
| 250 | 241.0 | 250.0 | 241.0 | 220 |

Minimal weight of baked product, g
211.0

| | | |
|------------------------|-----------------------|------------------------|
| Length (net) cm | Width (net) cm | Height (net) cm |
| 31,5-34,5 | 6,5-7,5 | 4,0-6,0 |

| | | |
|-------------------|--|--------------------------------------|
| Humidity % | Amount of sucrose in dry matter % | Amount of fat in dry matter % |
| 40,5 | 0,1 | 16,7 |

| Nutrition declaration per 100 g product as loaded | Nutrition declaration per 100 g product after final preparation |
|---|---|
| Energy (kJ) 1154 | Energy (kJ) 1314 |
| Energy (kcal) 275 | Energy (kcal) 313 |
| Fat (g) 9,9 | Fat (g) 11 |
| of which : — saturates (g) 4,7 | of which: — saturates (g) 5,3 |
| Carbohydrate (g) 39 | Carbohydrate (g) 45 |
| of which: — sugars (g) 0,6 | of which: — sugars (g) 0,6 |
| Fibre (g) 2,2 | Fibre (g) 2,5 |
| Protein (g) 6,3 | Protein (g) 7,2 |
| Salt (salt equivalent Na×2.5) (g) 1,4 | Salt (salt equivalent Na×2.5) (g) 1,6 |

Ingredients

Ingredients declaration
baguette [WHEAT flour, water, yeast, iodised salt, rapeseed oil, thickener E412, emulsifier E472e, acidity regulators: E450, E341; malted WHEAT flour, antioxidant E300, flavourings], garlic-butter filling 12 % [BUTTER 44%, margarine 44 % (vegetable oils - palm and rapeseed, water, salt, emulsifiers: E322, E471; acidity regulator E330, flavouring, colour E160a), water, garlic granules 3,5 %, iodised salt, onion powder, parsley] . May contain EGGS, SOYA, CELERY, MUSTARD, NUTS, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, spelta

+

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

Amount of Trans fatty acids g/ 100g of fat

<2


| 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? + / - | | | |
| + | | | |
| ✓ Product status SG | | | |

i
This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.

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

| Defects | |
|-------------------------------------|---------------------|
| 1. | 100 pcs. target , % |
| The surface is sprayed with filling | 3 |

3. PACKAGING DATA

| Inner packaging | | | | |
|--|--|--|--------------------------------------|---|
| Primary packaging bag | Pieces per package 1 | Dimensions Width / Depth / Length mm 400/ 150+150/ 700 | Weight, g 16.7 | Type of packaging material HDPE 2 |
| Pieces of product per package 20 | | | | |
| Outer packaging | | | | |
| Outer packaging box | Type of packaging material PAP 20 | Outer Length, mm 396 | Outer Width, mm 294 | Outer Height, mm 306 |
| Colour brown | Weight, g 404 | | | |
| Dimensions of the box label, mm 100/ 200 | | Box label weight, g 1.83 | Type of packaging material PAP 22 | |
| Net weight of 1 carton, kg 5.000 | Gross weight of 1 carton, kg 5.423 | | | |
| <div><div><div>i</div></div><div>Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i></div></div> | | <div></div> | | |

Traceability data
 "Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)

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.