


PRODUCT SPECIFICATION

Producer		Address		
UAB "Mantinga"		Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt		
Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
13445	4771033139451	1905.90.80	02.10.2007	11.02..2022
Product Name				
Italian bread Bocatta				
Place of provenance				
European Union				

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape irregular rectangle	Surface floured; may be a little bit cracked.	Colour from yellowish to light brown
Ready-to-use product description. Shape irregular rectangle	Surface floured; may be a little bit cracked.	Colour from yellowish 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.	

Product photo



Physical and chemical characteristics

Weight (net), g 450	The minimal allowable weight (netto) of product g 436.5	Weight nominal of baked product, g 420	Minimal weight of baked product, g 407.4
Length (net) cm 15,5 - 21,5	Width (net) cm 15,5 - 20,5	Height (net) cm 7,0 - 10,0	
Humidity % 30,7	Amount of sucrose in dry matter % 0,1	Amount of fat in dry matter % 5,6	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1199	Energy (kJ) 1288
Energy (kcal) 284	Energy (kcal) 305
Fat (g) 3,9	Fat (g) 4,1
of which : — saturates (g) 0,4	of which: — saturates (g) 0,4
Carbohydrate (g) 52	Carbohydrate (g) 56
of which: — sugars (g) 0,4	of which: — sugars (g) 0,5
Fibre (g) 2,6	Fibre (g) 2,8
Protein (g) 8,8	Protein (g) 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 sourdough (water, RYE flour), rapeseed oil, yeast, iodised salt, dried RYE sourdough, RYE flour, malted WHEAT flour, malted BARLEY flour, acids E300, E270 and E260, emulsifier E472e, flour treatment agent E300. May contain SOYA, SESAME products.

✓ Free of flavors

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

✓ Allergen info by VITAL

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

:

- 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

-



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 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? + / - -			
<i>i</i> This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.			
<i>i</i> 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 12				
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 5.400	Gross weight, kg 5.975			
<i>i</i> Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i>				

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			
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

-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. Bake for 10-12 min. at 190-200°C. Before baking supply steam for 5-8 s.

Method II

Preheat oven to 220°C. Bake 10-12 min. at 190-200°C. Before baking supply steam for 5-8 s.

i 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

at room temperature

shelf life of product
hours

48

Other information

i 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.