

PRODUCT SPECIFICATION

Producer

UAB "Mantinga"

Address

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**Article Code of the producer**
14878**Barcode on the carton**
4771033147784**Intrastate nomenclature code**
1905.90.80.**Input data done**
04.10.2007**Date of review**
19.11.2020**Product Name**

Fruit bread

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape

cylinder

Surface

without burning, rough, with small cracks, in places visible fruits and seeds

Colour

brown

Ready-to-use product description. Shape

cylinder

Surface

without burning, rough, with small cracks, in places visible fruits and seeds

Colour

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**Product photo****Physical and chemical characteristics****Weight (net), g**
500**The minimal allowable weight (netto) of product g**
485.0**Height (net) cm**
16,0 - 18,0**Diameter (net) cm**
9,0**Humidity %**
38,6**Amount of sucrose in dry matter %**
6,5**Amount of fat in dry matter %**
9,4

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1080

Energy (kcal)

256

Fat (g)

5,8

of which : — saturates (g)

0,9

Carbohydrate (g)

41

of which: — sugars (g)

14

Fibre (g)

5,7

Protein (g)

6,8

Salt (salt equivalent Na×2.5) (g)

0,81

✓ Nutrition declaration by research protocol

Ingredients

Ingredients declaration


WHEAT flour, water, raisins 11 %, dried apricots 8 %, dried plum 8 %, ALMONDS 5 %, sunflower kernels 2,5 %, sugar, vegetable oils - corn, sunflower, palm and rapeseed, BARLEY malt, yeast, iodised salt, salt, preservatives E220 (SULPHUR DIOXIDE) and E202, emulsifiers E322 and E471, acidity regulator E330, flavouring, colour E160a, wholegrain RYE flour, fermented lactic acid, fermented acetic acid, malted BARLEY extract. May contain EGGS, SOYA, CELERY, MUSTARD, MILK, NUTS, SESAME products.

✓ Note: May be drupe or fragments thereof.

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 - 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

 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 400/ 150+150/ 700	Weight, g 16.7	Type of packaging material HDPE 2
Pieces of product per package 18				
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 label, mm 100/ 200	Label weight, g 1.83	Type of packaging material PAP 22		
Net weight, kg 9.000	Gross weight, kg 9.423			
<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 8	Shrink film weight / for 1 pallet, g 156	Type of packaging material LDPE 4	
Layers per palette 6	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Package per palette 48	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+			
183.6			
Total palette weight with the goods, kg			
477.5			

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
Preparation for consumption
Defrost at room temperature for 120-180 min.
<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	shelf life of product	shelf life of product
at room temperature	hours	days
	48	2

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.
