PRODUCT SPECIFICATION



Address

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Article Code of the producer 14842	Barcode of the product 4771033148422	Intrastate nomenclature code 1905.90.30	Input data done 08.09.2009	Date of review 27.03.2017
Product Name				
Bowl Bread With Caraway	v Seeds (400g)			

1. PRODUCT DESCRIPTION

Product description

frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	nings or severe blisterings	Colour
Round	without bur		from pale yellow to amber
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 400	The minimal allowable weight (netto) of product g 388.0	
Height (net) cm 8,5-9,5	Diameter (net) cm 11,0-12,0	
Humidity % 43,2	Amount of sucrose in dry matter % 12,0	Amount of fat in dry matter % 4,4

Nutrition declaration per 100 g product as loaded
Energy (kJ) 937
Energy (kcal) 222
Fat (g) 2,5
of which : — saturates (g) 0,3
Carbohydrate (g) 47
47 of which: — sugars (g) 6,8
47 of which: — sugars (g) 6,8 Fibre (g) 6,9
47 of which: — sugars (g) 6,8 Fibre (g)
47 of which: — sugars (g) 6,8 Fibre (g) 6,9 Protein (g)

Ingredients

Ingredients declaration

RYE flour, WHEAT flour, water, sugar, rapeseed oil, yeast, iodised salt, caraway seeds 0,7 %. Contain GLUTEN.

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 / - for of cross-contamination	ree of product / ? there is a risk	
Micro-organisms		
L. monocytogenes in 25 g not allowed		
Mold fungi number, cfu/g < 50		
Microbiological criteria do not excent	ed the permissible amounts that are specific	ed in the legislations of EU and Lithuania for ready-to-eat product.

Other food safety char	racteristic			
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 g	enetically modified (according	g to EC/1829/2003 and EC/1	830/2003). Product not treated with ionising radiation.	
Pesticides, toxins, he	eavy metals, radionuclides co	ontrolled in raw materials by s	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 20					
Outer packaging					
Outer packaging	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, r 100/ 200	nm Label weig 1.83	ht, g	Type of packaging materia PAP 22	al	
Net weight, kg 8.000	Gross weight, kg 8.423				
Marking according IS goods Fragile, must be trea	SO 780 Packaging - Pictoria ted with caution.	I marking for handling of	I		
Traceability data "Best before" date (dd.mm.)	yyyy) and Batch/Lot № (Lxx	xx)			
Loading information			Data of transportation	n materials	
Package per layer 8			Shrink film weight / for 1 pallet, g 156	Type of packaging materi LDPE 4	al
Layers per palette 6 Package per palette			Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
48					
Total palette height with the 183.6	-				
Total palette weight with t 429.5					

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

Storage and transportation te	mperature,°C
Storage and transportation temperature,°C -18° C	Shelf life at such temperature 12 months
✓ Precaution: Do not refreeze after ✓ Precaution: Do not refre	er defrosting!
PREPARATION FOR CONSUM	IPTION
Preparation for consumption Defrost at room temperature for 120)-180 min.
Serving tips & recommendations Possible baking before serving for 6	(suggestions) -8 min. at 180°C. In the beginning of baking process supply steam for 7s. The damper closed.
If different method of product safety requirements and is safety	preparation is used instead of following instructions specified, the customer must ensure that the final product complies with food afe for consumption.
Storage conditions and shelfIncluding after removing from the packageshelf li hours at room temperature36	life of product after defrosting fe of product
Other information	
present specification, until the	narket or labelled prior to the last change made in this specification, some information on the packaging may be differ from the e stocks of the products are exhausted. Comply with the legal requirements of Republic Lithuania and European Union. Technical Documentation of the Company. Critical Control Points are controlled by the HACCP system.
Characterization of the second s	