

PRODUCT SPECIFICATION

**Address**

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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
130522	4771033229244	19059030	2018-06-22	2018-07-04

Product Name

Mini dark bread CIABATTA

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
rectangular.	floury, may be a little bit cracked, rough, with crevices on the surface	brown

Ready-to-use product description. Shape	Surface	Colour
rectangular.	floury, may be a little bit cracked, rough, with crevices on the surface	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**Physical and chemical characteristics**

Weight (net), g	The minimal allowable weight (netto) of product g	Weight nominal of baked product, g	Minimal weight of baked product, g
35	31.9	32	29.1
Length (net) cm	Width (net) cm	Height (net) cm	
6,0-7,5	6,0-7,5	3,0-4,5	
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	
39,1	1,8	2,1	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1029	Energy (kJ) 1125
Energy (kcal) 245	Energy (kcal) 268
Fat (g) 1,3	Fat (g) 1,4
of which : — saturates (g) 0,3	of which: — saturates (g) 0,3
Carbohydrate (g) 50	Carbohydrate (g) 55
of which: — sugars (g) 1,1	of which: — sugars (g) 1,2
Protein (g) 8,4	Protein (g) 1,2
Salt (salt equivalent Na×2.5) (g) 1,3	Salt (salt equivalent Na×2.5) (g) 1,4

Ingredients

Ingredients declaration
WHEAT flour, water, salt, yeast, sugar, BARLEY malt, flour treatment agent E300. May contain traces of EGGS, SOYA, MILK, WALNUTS, 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 thereof ?	12. Sulphur dioxide and sulphites -
13. Lupin and products thereof -		

i Symbols: + contains in product / - free of product / ? there is a risk of cross-contamination

Micro-organisms

B. cereus, cfu/ g
< 100

Salmonella in 25 g
not allowed

Coagulase positive staphylococci (S. aureus), cfu/ g
< 100

i 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.

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 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.

3. PACKAGING DATA

Inner packaging				
Primary packaging	Pieces per package	Weight, g	Type of packaging material	
bag	1	30	LDPE	
Pieces of product per package				
100				
Outer packaging				
Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	392	292	235
Colour	Weight, g			
grey	400			
Dimensions of the label, mm		Label weight, g	Type of packaging material	
210/100		2	PAP 21	
Net weight, kg	Gross weight, kg			
3.500	3.932			
<div><div><div></div></div><div>Marking according ISO 780 Packaging - Pictorial marking for handling of goods</div><div>Fragile, must be treated with caution.</div></div>		<div><div></div></div>		

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

Loading information	Data of transportation materials		
Package per layer	Shrink film weight / for 1 pallet, g	Type of packaging material	
8	300	LDPE 4	
Layers per palette	Palette	Palette weight, kg	Type of packaging material
7	Euro	25	FOR 50
Package per palette			
56			
Total palette height with the goods, cm 15+			
164.5			
Total palette weight with the goods, kg			
245.5			

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° C	12 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION
Preparation for consumption
Defrost at room temperature for 30 min. Bake for 4-6 minutes at 190 °C. At the beginning of the baking process treat with steam for 2 min (100 % moisture).
<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>

shelf life of product
hours

24

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.

[illegible]