

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

Address
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
148191	4771033001505	1905.90.80	04.06.2009	23.12.2020

Product Name
Big Hamburger Bun with Sesame

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
round.	may be a little cracked, sprinkled with sesame seeds.	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	
82	77.5	
Height (net) cm	Diameter (net) cm	
3.7-4.6	10.8-12.2	
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %
27.6	6.4	6.3

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1274

Energy (kcal)

301

Fat (g)

4.6

of which : — saturates (g)

0.4

Carbohydrate (g)

55

of which: — sugars (g)

5.1

Fibre (g)

2.6

Protein (g)

8.7

Salt (salt equivalent Na×2.5) (g)

1.2

Ingredients

Ingredients declaration

WHEAT flour, water, sugar, yeast, rapeseed oil, SESAME seeds 2 %, iodised salt, emulsifier E481, stabiliser E170, acidity regulator E341, antioxidant E300. May contain EGGS, SOYA, CELERY, MUSTARD, MILK, NUTS 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 -	14. Molluscs and products thereof -	

i 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

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.

Amount of Trans fatty acids g/ 100g of fat
<2

Amount 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 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

Pieces per package

12

Laminating film, weight g	Type of packaging material
5.1	PP 5

Pieces of product per package

36

Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	396	294	306

Colour	Weight, g
brown	359

Dimensions of the label, mm	Label weight, g	Type of packaging material
100/ 200	1.83	PAP 22

Net weight, kg	Gross weight, kg
2.952	3.374



Marking according ISO 780 Packaging - Pictorial marking for handling of goods
Fragile, must be treated with caution.



Traceability data

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

Loading information

Package per layer
8

Layers per palette
6

Package per palette
48

Total palette height with the goods, cm 15+
183.6

Total palette weight with the goods, kg
187.1

Data of transportation materials

Shrink film weight / for 1 pallet, g	Type of packaging material
156	LDPE 4

Palette	Palette weight, kg	Type of packaging material
Euro	25	FOR 50

Pallet label (2 units) g	Type of packaging material
6	PAP 22

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.

Method II

Defrost at (0...+6) °C temperature for 12 h.

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.

Storage conditions and shelf life of product after defrosting

In unopened package at room temperature	shelf life of product hours	shelf life of product days
	72	3

In unopened package (0...+6)° C temperature	shelf life of product hours	shelf life of product days
	120	5

Including after removing from the package	shelf life of product hours
at room temperature	16

✓ **After packaging opening, fold the edges to protect the remaining products from drying.**

Additional information

In unopened package at room temperature: 72 hours defrosted by I method, 60 hours defrosted by II method or 3 days defrosted by I method, 2,5 day defrosted by II method. In unopened package at (0...+6) °C temperature: 120 hours defrosted by I method, 108 hours defrosted by II method or 5 days defrosted by I method, 4,5 day defrosted by II method.

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.