

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

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Article Code of the producer	Barcode of the product	Intrastate nomenclature code	Input data done	Date of review
148353	4771033006265	1905.90.80	24.02.2016	2022.11.03

Product Name
Big Dark Hamburger Bun

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
round, cut through horizontally	may be a little cracked, sprinkled with flax-seeds and sesame seeds	brown

Ready-to-use product description. Shape	Surface	Colour
round, cut through horizontally	may be a little cracked, sprinkled with flax-seeds and sesame seeds	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
82.0	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 %
29,5	11	6,5

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1218

Energy (kcal)

289

Fat (g)

4,6

of which : — saturates (g)

1,2

Carbohydrate (g)

50

of which: — sugars (g)

7,8

Fibre (g)

5,2

Protein (g)

9,2

Salt (salt equivalent Na×2.5) (g)

1,1

Ingredients

Ingredients declaration

WHEAT flour, water, germinated RYE, sugar, WHEAT bran, yeast, vegetable oils - palm and rapeseed, WHEAT gluten, pregelatinized RYE malt flour, iodised salt, flax-seeds, SESAME seeds, dextrose. emulsifiers E481, E322, E471, stabiliser E170, acidity regulators E330 and E341, flavouring, antioxidant E 300. May contain EGGS, SOYA, MILK, NUTS products.

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 -	

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

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? + / - +		Palm oil quantity in loaded product, % (g / 100 g) 1.5	Palm oil quantity in loaded product, g / per one piece 1.2

✓ Product status SG

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

18

Laminating film, weight g	Type of packaging material
2.6	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	395	294	306

Colour	Weight, g
brown	389

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	3.390

i 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		Data of transportation materials		
Package per layer	8	Shrink film weight / for 1 pallet, g	Type of packaging material	
Layers per palette	6	158.4	LDPE 4	
Package per palette	48	Palette	Palette weight, kg	Type of packaging material
Total palette height with the goods, cm 15+	183.6	Euro	25	FOR 50
Total palette weight with the goods, kg	187.9	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	Shelf life at such temperature
-18° C	18 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION	
Preparation for consumption	
Defrost at room temperature for 30-40 min.	
<p>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.</p>	

Storage conditions and shelf life of product after defrosting	
In unopened package at room temperature	shelf life of product days 4
Including after removing from the package at room temperature	shelf life of product hours 16

Other information	
<p>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.</p> <p>Produced in accordance with Technical Documentation of the Company. Critical Control Points are controlled by the HACCP system.</p>	