

## 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
148334	4771033010484	1905.90.80	21.07.2017	01.01.2020

**Product Name**  
Soft roll (pre-cut)

## 1. PRODUCT DESCRIPTION

### Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
oblong.	may be a little bit cracked, with two scars of skew incisions on the top.	from yellowish to 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



### Physical and chemical characteristics

<b>Weight (net), g</b> 100	<b>The minimal allowable weight (netto) of product g</b> 95.5	
<b>Length (net) cm</b> 22.0-24.0	<b>Width (net) cm</b> 6.5-8.0	<b>Height (net) cm</b> 5.0-6.0
<b>Humidity %</b> 26.8	<b>Amount of sucrose in dry matter %</b> 6.4	<b>Amount of fat in dry matter %</b> 5.6

**Nutrition declaration per 100 g product as loaded**

**Energy (kJ)**

1278

**Energy (kcal)**

302

**Fat (g)**

4.1

**of which : — saturates (g)**

0.4

**Carbohydrate (g)**

58

**of which: — sugars (g)**

4.8

**Fibre (g)**

2.4

**Protein (g)**

7.1

**Salt (salt equivalent Na×2.5) (g)**

1.5

**Ingredients**

**Ingredients declaration**

WHEAT flour, water, sugar, RYE flour, yeast, rapeseed oil, iodised salt, thickener E412, emulsifier E472e, acidity regulators E450 and E341, malted WHEAT flour, antioxidant E300, flavourings. May contain EGGS, SOYA, CELERY, MUSTARD, MILK, ALMONDS, HAZELNUTS, PECAN NUTS, SESAME, LUPINE 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  $\Phi$  (mm): steel - 4, iron - 3, non ferous - 3,5.

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

## Other food safety characteristic

<b>Suitable for vegans + / -</b> -	<b>Suitable for ( lacto-ovo) vegetarians + / -</b> +	<b>Suitable for lacto vegetarians + / -</b> +	<b>Suitable for ovo vegetarians + / -</b> +
<b>Suitable for Coeliac diet + / -</b> -	<b>Halal + / -</b> -	<b>Kosher + / -</b> -	<b>Organic + / -</b> -

**Does the product contain palm oil? + / -**  
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**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

<b>Primary packaging</b> bag	<b>Pieces per package</b> 1	<b>Dimensions Width / Depth / Length mm</b> 400/ 150+150/ 700	<b>Weight, g</b> 16.7	<b>Type of packaging material</b> HDPE 2
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**Pieces of product per package**  
30

### Outer packaging

<b>Outer packaging</b> box	<b>Type of packaging material</b> PAP 20	<b>Outer Length, mm</b> 396	<b>Outer Width, mm</b> 294	<b>Outer Height, mm</b> 306
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<b>Colour</b> brown	<b>Weight, g</b> 404
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<b>Dimensions of the label, mm</b> 100/ 200	<b>Label weight, g</b> 1.83	<b>Type of packaging material</b> PAP 22
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<b>Net weight, kg</b> 3.000	<b>Gross weight, kg</b> 3.423
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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**  
189.5

### Data of transportation materials

**Shrink film weight / for 1 pallet, g**  
156

**Type of packaging material**  
LDPE 4

**Palette**  
Euro

**Palette weight, kg**  
25

**Type of packaging material**  
FOR 50

**Pallet label (2 units) g**  
6

**Type of packaging material**  
PAP 22

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

### Storage and transportation temperature, °C

<b>Storage and transportation temperature, °C</b> -18° C	<b>Shelf life at such temperature</b> 18 months
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✓ **Precaution: Do not refreeze after defrosting!**

### PREPARATION FOR CONSUMPTION

#### Preparation for consumption

Defrost at room temperature for 80 min.



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

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

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### Other information

- 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.
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