

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
141674	4771033021282	1905.90.30	29.11.2021	30.01.2023

Product Name
French Hot Dog Bun

Place of provenance
European Union

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
oblong, cut end, inside a drill hole.	may be a little bit cracked, rough, with small crevices on the surface. Allowable surface crevices till 2/3 length of bread and till 2 cm width.	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

Weight (net), g 60	The minimal allowable weight (netto) of product g 55.5			
Length (net) cm 17,5-18,5	Width (net) cm 4,5-5,0	Height (net) cm 4,2-4,8	Hole diameter cm 2,5-2,6	Depth of hole cm 13,5-14,5
Humidity % 32.9	Amount of sucrose in dry matter % 0,6	Amount of fat in dry matter % 2,8		

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1124

Energy (kcal)

265

Fat (g)

1,9

of which : — saturates (g)

0.3

Carbohydrate (g)

52

of which: — sugars (g)

0.4

Fibre (g)

2,5

Protein (g)

8,8

Salt (salt equivalent Na×2.5) (g)

1,4

Ingredients

Ingredients declaration

WHEAT flour, water, yeast, iodised salt, rapeseed oil, pregelatinized WHEAT flour, dried durum wheat sourdough (durum WHEAT flour, starter cultures). May contain EGGS, MILK, 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 -	14. Molluscs and products thereof -	



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



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 - 3,5, iron - 2,5, non ferous - 2,5.

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.

Defects

1. Uneven roasting	100 pcs. target , % 1
2. Too thin product wall, drilled wall	100 pcs. target % 2
3. Curved cut	100 pcs. target % 2

3. PACKAGING DATA

Inner packaging

Primary packaging bag	Pieces per package 2	Dimensions Width / Depth / Length mm 530/580/150	Weight, g 20	Type of packaging material HDPE 2
--------------------------	-------------------------	--	-----------------	---

Pieces of product per
package
40

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 202
------------------------	---	-------------------------	------------------------	-------------------------

Colour
brown

Weight, g
293

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

Net weight, kg
2.400

Gross weight, kg
2.735

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 № (xxxxx)

Loading information		Data of transportation materials		
Package per layer	8	Shrink film weight / for 1 pallet, g	Type of packaging material	
Layers per palette	9	154.8	LDPE 4	
Package per palette	72	Palette	Palette weight, kg	Type of packaging material
Total palette height with the goods, cm 15+	181.8	Euro	25	FOR 50
Total palette weight with the goods, kg	222.4	Pallet label (2 units) g	Type of packaging material	
		6	PAP 22	
		Pallet sheet weight, g	Quantity of pallet sheets, pcs	Type of packaging material
		92.8	3	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
Method I Defrost at room temperature for 3 h. in a folded bag
Method II Defrost at (0...+6) °C temperature for 12 h. in a folded bag
Serving tips & recommendations (suggestions) Grill it about 2 minutes at 200°C. In order to reach evenly brown colour, after grilling for 1 minute turn the bun 90° and grill for 1 more minute. Eat it as soon as you are sure that the dish is not too hot. Use the desired sauce.
<i>i</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 48*
In unopened package (0...+6)° C temperature	shelf life of product hours 72*
✓ After packaging opening, fold the edges to protect the remaining products from drying.	
Additional information * including defrosting time.	

Other information
<i>i</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.