PRODUCT SPECIFICATION

Producer Address

UAB "Mantinga" Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt



Article Code of the producer
4771033021282

Intrastate nomenclature code
1905.90.30

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
oblong, cut end, inside a drill hole.
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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 55.5

 Length (net) cm
 Width (net) cm
 Height (net) cm
 Hole diameter cm
 Depth of hole cm

 17,5-18,5
 4,5-5,0
 4,2-4,8
 2,5-2,6
 13,5-14,5

Humidity % Amount of sucrose in dry matter % Amount of fat in dry matter %

0,6 2,8

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)

Nutrition declaration per 100 g product as

Ingredients

loaded

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 12. Sulphur dioxide and sulphites thereof ? 13. Lupin and products thereof 14. Molluscs and products thereof Symbols: + contains in product / - free of product / ? there is a risk Micro-organisms B. cereus, cfu/ g < 1000 Salmonella in 25 g not allowed L. monocytogenes in 25 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

Amont of Acrylamide, µ/kg

<50

Other food safety characteristic Suitable for vegans + / - Suitable for (lacto-ovo) Suitable for lacto vegetarians + / -Suitable for ovo vegetarians + / -Kosher + / -Suitable for Coeliac diet Halal + / -Organic + / -Does the product contain palm oil? + / -This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation. Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product. **Defects**

3. PACKAGING DATA

Too thin product wall, drilled wall

Uneven roasting

3.

Curved cut

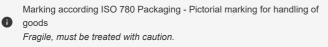
Inner packaging					
Primary packaging bag	Pieces per package	Dimensions Width / Depth / Length mm 530/580/150	Weight, g 20	Type of packaging material HDPE 2	
Pieces of product per package 40					

100 pcs. target, %

100 pcs. target %

100 pcs. target %

Pieces of product per package 40					
Outer packaging					
Outer packaging box	Type of p material PAP 20	oackaging	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 202
Colour brown	Weight, g	g			
Dimensions of the label, mm Label weight 100/ 200 1.83		ght, g	Type of packaging ma	terial	
Net weight, kg 2.400	Gross w 6 2.735	eight, kg			
Marking according	ng ISO 780 Pad	ckaging - Pictor	ial marking for handling of		





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 Type of packaging material LDPE 4		al	
Layers per palette 9Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50	
72 Total palette height with the goods, cm 15+ 181.8	Pallet label (2 units) g	(2 units) g Type of packaging material PAP 22		
Total palette weight with the goods, kg 222.4	Pallet sheet weight, g 92.8	Quantity of pallet sheets, pcs	Type of packaging material 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 months

-18° C

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Method I

Defrost at room temperature for 3 h. in a folded bag

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

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

shelf life of product hours

at room temperature

48*

In unopened package

shelf life of product

(0...+6)° C temperature

hours

72*

 \checkmark After packaging opening, fold the edges to protect the remaining products from drying.

Additional information

* including defrosting time.

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.