

## PRODUCT SPECIFICATION

**Producer**  
UAB "Mantinga"

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



<b>Article Code of the producer</b>	<b>Barcode on the carton</b>	<b>Intrastate nomenclature code</b>	<b>Input data done</b>
134676	4771033021343	1905.90.30	2021 12 02

**Product Name**  
French Roll

**Place of provenance**  
European Union

## 1. PRODUCT DESCRIPTION

### Product description

quick frozen part-baked half-product; to be fully baked before consumption.

<b>Appearance as loaded. Shape</b>	<b>Surface</b>	<b>Colour</b>
oval	may be slightly cracked; there is an elongated cut in the surface of the bun	from white to light yellowish

<b>Ready-to-use product description. Shape</b>	<b>Surface</b>	<b>Colour</b>
oval	may be slightly cracked; there is an elongated cut in the surface of the bun	from yellowish to light brown

<b>Texture</b>	<b>Taste and smell</b>
elastic, porous, without unmixing, holes or seams.	typical of products with such composition, without any extraneous taste and smell.

### Physical and chemical characteristics

<b>Weight (net), g</b>	<b>The minimal allowable weight (netto) of product g</b>	<b>Weight nominal of baked product, g</b>	<b>Minimal weight of baked product, g</b>
70	65.5	62	57.5

<b>Length (net) cm</b>	<b>Width (net) cm</b>	<b>Height (net) cm</b>
10,5-12,5	5,8-7,6	5,0-6,8

<b>Humidity %</b>	<b>Amount of sucrose in dry matter %</b>	<b>Amount of fat in dry matter %</b>
33,39	0,7	2,5

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1119	<b>Energy (kJ)</b> 1265
<b>Energy (kcal)</b> 264	<b>Energy (kcal)</b> 299
<b>Fat (g)</b> 1,7	<b>Fat (g)</b> 1,9
<b>of which : — saturates (g)</b> 0,21	<b>of which: — saturates (g)</b> 0,23
<b>Carbohydrate (g)</b> 52	<b>Carbohydrate (g)</b> 59
<b>of which: — sugars (g)</b> 0,44	<b>of which: — sugars (g)</b> 0,5
<b>Fibre (g)</b> 2,4	<b>Fibre (g)</b> 2,7
<b>Protein (g)</b> 9	<b>Protein (g)</b> 10
<b>Salt (salt equivalent Na×2.5) (g)</b> 1,5	<b>Salt (salt equivalent Na×2.5) (g)</b> 1,6

## Ingredients

### Ingredients declaration

WHEAT flour, water, yeast, iodised salt, rapeseed oil, WHEAT gluten, dried durum wheat sourdough (durum WHEAT flour, starter cultures), pregelatinized WHEAT flour, inactivated yeast, acerola extract, maltodextrin. May contain EGGS, MILK, SESAME 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 -
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.

### 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

Primary packaging	Pieces per package	Dimensions Width / Depth / Length mm	Weight, g	Type of packaging material
bag	3	400/480/130	26.5	HDPE

Pieces of product per package  
93

### Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	603	393	241

Colour	Weight, g
brown	539

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

Net weight, kg	Gross weight, kg
6.510	7.130



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
4

Layers per palette
8

Package per palette
32

Total palette height with the goods, cm 15+
192.8

Total palette weight with the goods, kg
253.5

### Data of transportation materials

Shrink film weight / for 1 pallet, g	Type of packaging material
160	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

Paletės lakšto svoris, g.	Paletės lakštų kiekis, vnt	Type of packaging material
92.8	2	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

Preheat oven to 200 °C temperature. Bake from the frozen state at 8 - 10 °C for XX - XX min. At the beginning of the baking process treat with steam for 5-8 sec.



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.

### Product storage conditions and shelf life after baking

keeping	shelf life of product hours
at room temperature	16

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### 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.
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