

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
228857	4771033022210	1901.20.00.	11.05.2022	06.06.2022

Product Name
Bun CINNABON

1. PRODUCT DESCRIPTION

Product description

quick frozen ready-to-bake product; to be defrosted and baked before consumption.

Appearance as loaded. Shape	Surface	Colour
round, twisted snail form	spaces between whorls are possible	from white to light yellow

Ready-to-use product description. Shape	Surface	Colour
round, twisted snail form	spaces between whorls are possible	dark 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	Weight nominal of baked product, g	Minimal weight of baked product, g
180	171.9	168	160.4
Height (net) cm	Diameter (net) cm		
3,0-4,0	11,0-13,0		
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	
30,2	22,0	20,4	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1427	Energy (kJ) 1524
Energy (kcal) 340	Energy (kcal) 363
Fat (g) 14	Fat (g) 15
of which : — saturates (g) 4,9	of which: — saturates (g) 5,2
Carbohydrate (g) 46	Carbohydrate (g) 49
of which: — sugars (g) 15	of which: — sugars (g) 16
Fibre (g) 2,1	Fibre (g) 2,3
Protein (g) 6,5	Protein (g) 6,9
Salt (salt equivalent Na×2.5) (g) 0,58	Salt (salt equivalent Na×2.5) (g) 0,63

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, yeast, whole MILK powder, WHEAT gluten, iodised salt, dextrose, skimmed MILK powder, salt, emulsifiers E322, E471 and E472e, acidity regulator E330, flavourings, antioxidant E300), filling 27 % (brown sugar (sugar, sugar syrup), vegetable oils - palm, rapeseed and coconut, water, cinnamon 5 %, modified starch, sugar, WHEY powder, salt, emulsifiers E322 and E471, acidity regulator E330, glucose syrup, thickener E401, MILK proteins, stabiliser E450, flavourings, colour E160a). May contain EGGS, SOYA, SESAME products. Supplement: white icing (sugar, glucose syrup, water, coconut oil, acidity regulator E260).

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) 8.1	Palm oil quantity in loaded product, g / per one piece 14.6

✓ 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

Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 400/ 150+150/ 700	Weight, g 16.7	Type of packaging material HDPE 2
Packaging materials extra placed in a box, g 350	Quantity pcs. 2	Name of packing material White sugar icing 175 g in bags		

Pieces of product per package
46

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 306
Colour brown	Weight, g 389			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 8.280	Gross weight, kg 9.388			

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 158.4
Layers per palette 6	Type of packaging material LDPE 4
Package per palette 48	Palette Euro
Total palette height with the goods, cm 15+	Palette weight, kg 25
183.6	Type of packaging material FOR 50
Total palette weight with the goods, kg 475.8	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	
Storage and transportation temperature, °C -18° C	Shelf life at such temperature 12 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION
<p>Preparation for consumption Defrost at room temperature for 40-50 min. Preheat oven to 180 °C temperature. Bake for 16-19 minutes at 160-170 °C. At the beginning of the baking process treat with steam for 4-6 sec.</p> <p>Serving tips & recommendations (suggestions) After baking, decorate with the added white icing.</p> <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	Product storage conditions and shelf life after baking
<p>Additional information After opening the icing bag at room temperature use within 7 days</p>	<p>keeping at room temperature</p> <p>shelf life of product hours 16</p>

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