

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
13446	4771033139468	1905.90.30.	02.10.2008	05.12.2019

Product Name
Hungarian Bread

Place of provenance
Lithuania

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
rounded	may be a little bit cracked, rough, small crevices on the surface.	light brown

Ready-to-use product description. Shape	Surface	Colour
rounded	may be a little bit cracked, rough, small crevices on the surface.	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	The minimal allowable weight (netto) of product g	The minimal allowable weight (gross) of product g	Weight nominal of baked product, g	Minimal weight of baked product, g
450	436.5	436.5	410	397.7
Height (net) cm	Diameter (net) cm			
7,0 - 9,0	16,5 - 18,5			
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %		
37	1,0	1,4		

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1027	Energy (kJ) 1131
Energy (kcal) 242	Energy (kcal) 267
Fat (g) 0,9	Fat (g) 1,0
of which : — saturates (g) 0,1	of which: — saturates (g) 0,2
Carbohydrate (g) 50	Carbohydrate (g) 55
of which: — sugars (g) 0,4	of which: — sugars (g) 0,5
Fibre (g) 3,6	Fibre (g) 4,0
Protein (g) 6,8	Protein (g) 7,5
Salt (salt equivalent Na×2.5) (g) 1,4	Salt (salt equivalent Na×2.5) (g) 1,6

Ingredients

Ingredients declaration

water, WHEAT flour, RYE flour, pregelatinized RYE flour, pregelatinized corn flour, RYE sourdough (RYE flour, water, RYE sourdough, acidity regulator E260), yeast, iodised salt, caraway seeds, fennel, coriander. May contain SOYA and SESAME seeds.

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 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 + / - +
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Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -
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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

Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 620/ 240+240/ 700	Weight, g 33.9	Type of packaging material HDPE 2
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Pieces of product per
package
18

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 603	Outer Width, mm 393	Outer Height, mm 241
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Colour brown	Weight, g 539
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Dimensions of the label, mm 100/ 200	Label weight, g 1.83	Type of packaging material PAP 22
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Net weight, kg 8.100	Gross weight, kg 8.675
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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
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
303.8

Data of transportation materials

Shrink film weight / for 1
pallet, g
160

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

Edges 4 pcs., g
1040

Type of packaging
material
PAP 21

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 18 months
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✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Method I

Defrost at room temperature for 60 min. Bake for 10 - 12 minutes at 190 - 200 °C. At the beginning of the baking process treat with steam for 5 - 8 sec.

Method II

Preheat oven to 220 °C temperature. Bake from the frozen state at 190 - 200 °C for 10 - 12 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.

