

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

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Article Code of the producer	Barcode of the product	Intrastate nomenclature code	Input data done	Date of review
17810	4771033178108	1905.90.80	09.04.2009	28.03.2022

Product Name	Additional records
French Baguettes with Garlic Butter Filling (wrapped, 2 pc)	Filling contains margarine

Place of provenance
European Union

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
oblong, oval	with skew cuts; slightly rough; permissible some rips up to 2/3 baguette length and up to 2 cm in width	from white to light yellowish

Ready-to-use product description. Shape	Surface	Colour
oblong, oval	with skew cuts; slightly rough; permissible some rips up to 2/3 baguette length and up to 2 cm in 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.

Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight (gross), g	The minimal allowable weight (gross) of product g	Weight nominal of baked product, g
350	339.5	355.4	344.7	320

Minimal weight of baked product, g
310.4

Length (gross) cm	Width (gross) cm	Height (gross) cm	Length (net) cm	Width (net) cm
36	14	4,0-6,0	27,0-30,0	6,5-7,5

Height (net) cm
4,0-5,0

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %
39,2	0,0	22,4

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1280	Energy (kJ) 1379
Energy (kcal) 305	Energy (kcal) 329
Fat (g) 14	Fat (g) 15
of which : — saturates (g) 6,0	of which: — saturates (g) 6,5
Carbohydrate (g) 38	Carbohydrate (g) 41
of which: — sugars (g) 0,9	of which: — sugars (g) 1,0
Fibre (g) 1,5	Fibre (g) 1,6
Protein (g) 6,1	Protein (g) 6,7
Salt (salt equivalent Na×2.5) (g) 1,5	Salt (salt equivalent Na×2.5) (g) 1,6

Ingredients

Ingredients declaration

baguette 83 % (WHEAT flour, water, yeast, iodised salt, rapeseed oil, thickener E412, emulsifier E472e, acidity regulators E450 and E341, malted WHEAT flour, antioxidant E300, flavouring), garlic-BUTTER filling 17 % (BUTTER 44 %, margarine 44 % (vegetable oils - palm and rapeseed, water, salt, emulsifiers E322 and E471, acidity regulator E330, flavouring, colour E160a), water, garlic granules 3,5 %, iodised salt, onion powder , parsley). May contain EGGS, SOYA, MUSTARD, 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 :
- 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? + / -
+

✓ 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.

Defects

1. 100 pcs. target , %
The surface is sprayed with filling 3

3. PACKAGING DATA

Inner packaging

Laminating film, weight g 5.4	Type of packaging material PP 5
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Pieces of product per package
15

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 396	Outer Width, mm 294	Outer Height, mm 306
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Colour brown	Weight, g 404
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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 5.250	Gross weight, kg 5.737
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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	Type of packaging material	
		158	LDPE 4	
Layers per palette	6	Palette	Palette weight, kg	Type of packaging material
		Euro	25	FOR 50
Package per palette	48	Pallet label (2 units) g	Type of packaging material	
		6	PAP 22	
Total palette height with the goods, cm 15+	183.6			
Total palette weight with the goods, kg	300.5			

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
 Defrost at room temperature for 30 min. Bake for 10-12 minutes at 180-200°C.

Serving tips & recommendations (suggestions)
 After removing the baguette from its packaging and defrosting at room temperature for 30 minutes, bake shortly (for 2-3 minutes) on the grate in a grill once the coals have cooled by turning frequently until it forms a fine crust. Recommended for consumption while warm.

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.

Product storage conditions and shelf life after baking	
keeping	shelf life of product
at room temperature	hours
	24

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.