

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
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Product Name
Dark Italian Bread Ciabatta (packed)

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
irregular rectangular.	floured; may be a little bit cracked, rough.	brownish

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	Weight (gross), g	The minimal allowable weight (gross) of product g	Weight nominal of baked product, g
250	241.0	254.9	245.9	240

Minimal weight of baked product, g
231.0

Length (gross) cm	Width (gross) cm	Height (gross) cm	Length (net) cm	Width (net) cm
31,0-33,0	14,0-16,0	6,0-8,0	23,0-26,0	9,0-12,5

Height (net) cm
5,0-6,5

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %
35,0	0,1	1,7

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1077	Energy (kJ) 1167
Energy (kcal) 254	Energy (kcal) 275
Fat (g) 1,1	Fat (g) 1,1
of which : — saturates (g) 0,17	of which: — saturates (g) 0,2
Carbohydrate (g) 50	Carbohydrate (g) 54
of which: — sugars (g) 0,7	of which: — sugars (g) 0,9
Protein (g) 9,9	Protein (g) 11
Salt (salt equivalent Na×2.5) (g) 1,6	Salt (salt equivalent Na×2.5) (g) 1,7

Ingredients

Ingredients declaration

WHEAT flour, water, RYE sourdough (water, RYE flour), WHEAT gluten, iodised salt, yeast, malted RYE flour, malted BARLEY flour, dextrose, vegetable fibers, pregelatinized WHEAT flour, malted WHEAT flour, acerola extract, maltodextrin. May contain SOY and SESAME seeds.

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 - 2,5, iron - 1,5, non ferous - 1,2.

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

Laminating film, weight g	Type of packaging material
4.9	PP 5

Pieces of product per
package

22

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
5.500	6.149

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

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
221.9

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

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

✓ **Precaution: Do not refreeze after defrosting!**

PREPARATION FOR CONSUMPTION

Method I

Preheat oven to 220 °C temperature. Bake from the frozen state (prepackage removed) at 190-200 °C for 10-12 min. At the beginning of the baking process treat with steam for 5-8 sec.

Method II

Defrost at room temperature for 40-60 min., bake on the grate grill for 2-3 min. The sliced bread bake for a short on the grate of a grill once the coals cool by turning frequently until it forms a fine crust.

Serving tips & recommendations (suggestions)

Let it rest for 15-20 min. after cooking. 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

at room temperature

shelf life of product

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.