

PATILINE S.R.L.	TECHNICAL SPECIFICATION	Page 1 of 2
Effective date: 05.06.2025	PAT 30.11.E MINIBURGER YELLOW BUN 25G	Code: PH-13-SPC-14 Revision 5

Product description	Bakery product, fully baked, fast frozen, yellow natural color of round shape, specific to bun Topping: glaze, black SESAME seeds				
Category	fast-frozen product				
Ingredients	49% Sourdough (WHEAT flour, yeast, water), white WHEAT flour (Origin Romania), water, 7% black SESAME seeds, sugar, 0.6 % natural yellow colour [beta carotene], bakery yeast, sunflower oil, iodized salt, bakery improver [WHEAT flour, emulsifier: mono and diglycerides of fatty acids (E471), enzymes, acidity regulators: calcium phosphates, flour treatment agent: ascorbic acid], glaze (water, vegetable protein, sun-flower oil, dextrose, maltodextrine, starch).				
Information about allergens	The product contains WHEAT GLUTEN and SESAME seeds. The product may contain traces of MILK-derived (LACTOSE) .				
Organoleptic properties	Aspect	Baked product of round shape, yellow color, elastic crust, evenly covered with black sesame seeds. Dimensions : D = 6.7 +/- 0.2 cm H = 4.1 +/- 0.2 cm			
	Texture	Homogeneous crumb of yellow color, with air bubbles of uniform size, elastic when pressed			
	Taste, smell	Pleasant, flavoured, slightly sweet, specific to bakery products. No foreign taste and smell			
Product weight	0.025 kg/pc ± 1.5g				
Microbiological properties Order 27/2011	Microorganisms	Sampling plan		Limits	
		n	c	min cfu/g	max cfu/g
	Enterobacteriaceae	5	2	10	100
	Coagulase-positive staphylococcus	5	2	100	10000
n = number of units comprising the sample; c = number of sample units giving values between m and M.					
Contaminants and pesticide residues REG. CE 915/2023 REG. (UE) 1022/2024	The product complies with the maximum limits imposed by European and national legislation in force regarding the maximum permitted level for contaminants and pesticide residues.				
Logistic data	Primary packing: food grade LDPE foil bags; Secondary packing: corrugated cardboard box; Paletization: 6 boxes/layer; 8 layers/pallet.				
	28 pcs/bag	5 bags (140 pcs)/box		48 boxes/pallet	
UNIT	Gross weight kg	Net weight kg	Dimensions L/l/H mm		EAN
Cutie carton	3.900	3.5	500/294/ 250		n/a
Pallet* with product	204.2	168	1200/800/1830		n/a
* The total gross weight of the pallet with product may differ depending on the weight of the pallet used.Pallet dimensions non EURO L / l / h 1200/800/140 mm. Pallet tara 17kg ± 5kg					

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Labelling	On the combined package, label with the: manufacturer name, product name, batch, net quantity, ingredients, identification of the allergens, manner of preparation, nutritional information, storage temperature, validity.		
Transport	Authorized refrigerated vehicles, at -18°C		
Storage	Temperature: -18°C		
Shelf life	12 months at -18 °C		
Instructions for use	Defrost the products at ambient temperature for 30 minutes. Consume without further processing.		
GMO Declaration	GMO – free		
Ionization	Has not been made using ingredients or additives treated with ionising radiation in the sense conveyed by the Directive (EC) 1999/2 relating to the harmonisation of legislation among member states on food items and food ingredients treated with ionisation		
Nutrition information (for 100g)	Energy value (kJ/kcal)	1285.6/ 305	
	Fats (g)	7.8	
	of which saturated fatty acids (g)	0.5	
	Carbohydrates (g)	49.5	
	of which sugars (g)	6.7	
	Fibres (g)	1.8	
	Proteins (g)	8.3	
	Salt (g)	0.8	
Intended use	Consumer product, except for consumers vulnerable to gluten, sesame, milk and dairy products.		

Drawn up by: Quality Engineer	Checked by: Production Manager	Approved: Quality Manager
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