

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
138136	4771033000416	1905.90.80.	06.09.2017	31-08-2020

Product Name
Oval Panini with Flax and Sesame Seeds Stone Baked

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
oblong	may be a little cracked, decorated with sesame and flax seeds	from white to light yellowish

Ready-to-use product description. Shape	Surface	Colour
oblong	may be a little cracked, decorated with sesame and flax seeds	yellowish

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
120	114.6	100	95.5

Length (net) cm	Width (net) cm	Height (net) cm
19,0-21,0	11,0-12,0	2,0-3,0

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %
27,5	0,1	10,4

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1332	Energy (kJ) 1589
Energy (kcal) 316	Energy (kcal) 377
Fat (g) 7,5	Fat (g) 9,0
of which : — saturates (g) 0,5	of which: — saturates (g) 0,6
Carbohydrate (g) 51	Carbohydrate (g) 61
of which: — sugars (g) 0,5	of which: — sugars (g) 0,5
Protein (g) 9,4	Protein (g) 11
Salt (salt equivalent Na×2.5) (g) 1,3	Salt (salt equivalent Na×2.5) (g) 1,5

Ingredients

Ingredients declaration

WHEAT flour, water, SESAME seeds 5 %, rapeseed oil, pregelatinized WHEAT flour, yeast, flax-seeds 1 %, iodised salt, RYE flour. May contain EGGS, SOYA, CELERY, MUSTARD, MILK.

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, cfu/ g

<100

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 - 3, non ferous - 3,5.

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 + / - +
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.

Defects

1. Possible non-compliance with product parameters (height)	100 pcs. target , % 5
2. Possible non-compliance with product parameters (length)	100 pcs. target % 7
3. Possible non-compliance with product parameters (width)	100 pcs. target % 7
4. Uneven distribution of decor	100 pcs. target % 5

3. PACKAGING DATA

Inner packaging

Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 620/ 240+240/ 620	Weight, g 23.5	Type of packaging material HDPE 2
Pieces of product per package 36				

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 396	Outer Width, mm 294	Outer Height, mm 306
Colour brown	Weight, g 404			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83	Type of packaging material PAP 22		
Net weight, kg 4.320	Gross weight, kg 4.749			

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 156
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 253.1	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
Preparation for consumption Defrost at room temperature for 20-25 min. Bake for 5-7 minutes at 200 °C.
✓ Consume just after baking as soon as you are sure that it is not hot.
Serving tips & recommendations (suggestions) Cut and put the desired filling
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.

Storage conditions and shelf life of product after defrosting			Product storage conditions and shelf life after baking	
In unopened package (0...+6)° C temperature	shelf life of product hours 48	shelf life of product days 2	keeping at room temperature	shelf life of product hours 16

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.