

# PRODUCT SPECIFICATION

**Producer**  
UAB "Mantinga"

**Address**  
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<b>Article Code of the producer</b>	<b>Barcode on the carton</b>	<b>Intrastate nomenclature code</b>	<b>Input data done</b>	<b>Date of review</b>
227108	4771033000621	1901.20.00	25.09.2007	02.02.2023

**Product Name**  
Banana Cream Crescent

## 1. PRODUCT DESCRIPTION

### Product description

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

<b>Appearance as loaded. Shape</b>	<b>Surface</b>	<b>Colour</b>
horseshoe.	topped with sugar; there are cuts on outside.	white
<b>Ready-to-use product description. Shape</b>	<b>Surface</b>	<b>Colour</b>
horseshoe.	topped with sugar; there are cuts on outside.	from brownish to light brown

<b>Texture</b>	<b>Taste and smell</b>
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

<b>Weight (net), g</b>	<b>The minimal allowable weight (netto) of product g</b>	<b>Weight nominal of baked product, g</b>	<b>Minimal weight of baked product, g</b>
110	105.0	90	85.5
<b>Length (net) cm</b>	<b>Width (net) cm</b>	<b>Height (net) cm</b>	
12,0-12,5	9,0-9,5	3,5-4,0	
<b>Humidity %</b>	<b>Amount of sucrose in dry matter %</b>	<b>Amount of fat in dry matter %</b>	
41,5	20,3	28.3	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1326	<b>Energy (kJ)</b> 1592
<b>Energy (kcal)</b> 317	<b>Energy (kcal)</b> 381
<b>Fat (g)</b> 17	<b>Fat (g)</b> 20
<b>of which : — saturates (g)</b> 8,1	<b>of which: — saturates (g)</b> 10
<b>Carbohydrate (g)</b> 36	<b>Carbohydrate (g)</b> 44
<b>of which: — sugars (g)</b> 12	<b>of which: — sugars (g)</b> 15
<b>Fibre (g)</b> 0,9	<b>Fibre (g)</b> 1,1
<b>Protein (g)</b> 4,6	<b>Protein (g)</b> 5,6
<b>Salt (salt equivalent Na×2.5) (g)</b> 0,70	<b>Salt (salt equivalent Na×2.5) (g)</b> 0,88

## Ingredients

### Ingredients declaration

dough (WHEAT flour, vegetable oils - palm and rapeseed, water, sugar, yeast, EGG mass, wheat sourdough (water, WHEAT flour), iodised salt, WHEAT gluten, whole MILK powder, vegetable proteins, salt, dextrose, skimmed MILK powder, emulsifiers E471, E475, E322 and E472e, acidity regulator E330, flavourings, colour E160a, antioxidant E300), banana-flavoured filling 31 % (water, modified starch, sugar, WHEY powder, palm oil, glucose syrup, coconut oil, thickener E401, MILK proteins, salt, stabiliser E450, flavourings, banana flavouring, colour E160a). May contain SOYA, NUTS, SESAME products.

✓ Egg type: barn eggs.

## 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

### 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

## 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? + / - +		Palm oil quantity in loaded product, % (g / 100 g) 13.4	Palm oil quantity in loaded product, g / per one piece 14.7

### ✓ 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.

## 3. PACKAGING DATA

### Inner packaging

<b>Primary packaging</b> bag	<b>Pieces per package</b> 1	<b>Dimensions Width / Depth / Length mm</b> 440/200+200/700	<b>Weight, g</b> 23.2	<b>Type of packaging material</b> HDPE 2
<b>Paper box liner pcs.</b> 3	<b>Type of packaging material</b> PAP 22	<b>Dimensions, mm</b> 400x300	<b>Weight, g</b> 4.68	

**Pieces of product per package**  
35

### Outer packaging

<b>Outer packaging</b> box	<b>Type of packaging material</b> PAP 20	<b>Outer Length, mm</b> 395	<b>Outer Width, mm</b> 294	<b>Outer Height, mm</b> 166
<b>Colour</b> brown	<b>Weight, g</b> 291			
<b>Dimensions of the label, mm</b> 100/ 200	<b>Label weight, g</b> 1.83		<b>Type of packaging material</b> PAP 22	
<b>Net weight, kg</b> 3.850	<b>Gross weight, kg</b> 4.180			

**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 № (xxxxx)

### Loading information

<b>Package per layer</b> 8
<b>Layers per palette</b> 12
<b>Package per palette</b> 96
<b>Total palette height with the goods, cm 15+</b> 199.2
<b>Total palette weight with the goods, kg</b> 426.4

### Data of transportation materials

<b>Shrink film weight / for 1 pallet, g</b> 163.2	<b>Type of packaging material</b> LDPE 4	
<b>Palette</b> Euro	<b>Palette weight, kg</b> 25	<b>Type of packaging material</b> FOR 50
<b>Pallet label (2 units) g</b> 6	<b>Type of packaging material</b> PAP 22	

## 4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

### Storage and transportation temperature, °C

<b>Storage and transportation temperature, °C</b> -18° C	<b>Shelf life at such temperature</b> 12 months
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✓ **Precaution: Do not refreeze after defrosting!**

### PREPARATION FOR CONSUMPTION

#### Preparation for consumption

Defrost at room temperature for 60 -70 min. Bake in the oven for 20 - 23 minutes. 170-180 ° C. Steam at the beginning of baking for 4 - 6 s.

**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 hours
at room temperature	16

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### 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.
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