

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
227201	4771033003240	1901.20.00.	09.11.2011	03.01.2020

Product Name
Pastry with Cabbage Filling

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
irregular rectangle	sprayed with egg mass	yellowish
Ready-to-use product description. Shape	Surface	Colour
irregular rectangle	sprayed with egg mass	yellow to light brown

Texture	Taste and smell
porous, without unmixing, holes or seams. Cabbage filling inside.	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
60.0	55.5	50.0	45.5
Length (net) cm	Width (net) cm	Height (net) cm	
7,8-8,8	5,5-6,5	2,2-2,8	
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	
51,1	5,0	26,3	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1053	Energy (kJ) 1249
Energy (kcal) 252	Energy (kcal) 298
Fat (g) 13	Fat (g) 15
of which : — saturates (g) 6,1	of which: — saturates (g) 7,3
Carbohydrate (g) 6,1	Carbohydrate (g) 34
of which: — sugars (g) 28	of which: — sugars (g) 5,5
Protein (g) 4,6	Protein (g) 5,9
Salt (salt equivalent Na×2.5) (g) 1,2	Salt (salt equivalent Na×2.5) (g) 1,4

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, EGG mass, sugar, WHEAT sourdough (water, WHEAT flour), yeast, iodised salt, WHEAT gluten, vegetable proteins, salt, emulsifiers E322, E471, E472e and E475, acidity regulator E330, flavourings, colour E160a, dextrose, skimmed MILK powder, antioxidant E300), filling 33 % (cabbages 93 %, WHEY powder, modified starch, spices (contain CELERY), vegetable oils - palm and rapeseed, sugar, iodised salt, glucose syrup, MILK proteins, thickener E401, stabiliser E450, carrot extract, safflower concentrate, hydrolysed vegetable protein, water, emulsifiers E322 and E471, acidity regulator E330, flavouring, colours E101, E160a). May contain SOYA, NUTS, SESAME products.

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 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? + / -
+

✓ **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

Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 400/ 150+150/ 700	Weight, g 16.7	Type of packaging material HDPE 2
Paper box liner pcs. 5	Type of packaging material PAP 22	Dimensions, mm 400×300	Weight, g 4.68	

Pieces of product per package
90

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 166
Colour brown	Weight, g 291			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 5.400	Gross weight, kg 5.733			



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 8
Layers per palette 12
Package per palette 96
Total palette height with the goods, cm 15+ 199.2
Total palette weight with the goods, kg 575.5

Data of transportation materials

Shrink film weight / for 1 pallet, g 163.2	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 12 months
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✓ **Precaution: Do not refreeze after defrosting!**

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 50-60 min. Bake for 17-18 minutes at 170-180 °C. At the beginning of the baking process treat with steam for 4-6 sec.



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

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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