

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
227209	4771033003288	1901.20.00	04.01.2012	13.04.2022

Product Name
Pastry with curd filling

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
irregular rectangle	smooth, sprayed with decorating mass, with transverse incisions; the filling is visible	yellowish
Ready-to-use product description. Shape	Surface	Colour
irregular rectangle	smooth, sprayed with decorating mass, with transverse incisions; the filling is visible	yellow to light brown

Texture
layered, easy separated, may be sticky in contact with the filling.

Taste and smell
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
70	65.5	60	55.5
Length (net) cm	Width (net) cm	Height (net) cm	
8,8-9,8	5,4-6,4	2,4-3,2	
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	
35,7	14,2	24,2	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1397	Energy (kJ) 1593
Energy (kcal) 334	Energy (kcal) 380
Fat (g) 16	Fat (g) 18
of which : — saturates (g) 7,8	of which: — saturates (g) 9,1
Carbohydrate (g) 40	Carbohydrate (g) 46
of which: — sugars (g) 9,2	of which: — sugars (g) 11
Fibre (g) 1,4	Fibre (g) 1,6
Protein (g) 6,7	Protein (g) 7,8
Salt (salt equivalent Na×2.5) (g) 0,78	Salt (salt equivalent Na×2.5) (g) 0,90

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, wheat sourdough (water, WHEAT flour), sugar, EGG mass, yeast, iodised salt, WHEAT gluten, salt, skimmed MILK powder, vegetable proteins, acidity regulator E330, emulsifiers E471, E475, E322 and E472e, dextrose, flavourings, antioxidant E300, colour E160a), CURD filling 21 % (CURD 54 %, sugar, water, modified starch, WHEY powder, potato fibre, vegetable oils - palm and coconut, glucose syrup, thickener E401, MILK proteins, salt, stabiliser E450, flavourings, colour E160a). Supplement: powder for decoration (glucose, WHEAT starch, palm oil, anti-caking agents E470b, E341). May contain SOYA, NUTS, SESAME products.

✓ Free of artificial flavors

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 + / - -
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Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -
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Does the product contain palm oil? + / - +	Palm oil quantity in loaded product, % (g / 100 g) 10.89	Palm oil quantity in loaded product, g / per one piece 7.6
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✓ 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. 4	Type of packaging material PAP 22	Dimensions, mm 400x300	Weight, g 4.68	
Powder for decoration weight, g (weight of the powder is included in the weight of product) 33	Packets pcs. 2	Type of packaging material LDPE 4		
Pieces of product per package 70				

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 394.6	Outer Width, mm 293.6	Outer Height, mm 165.2
Colour brown	Weight, g 263			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 4.900	Gross weight, kg 5.200			



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+ 198.2
Total palette weight with the goods, kg 524.4

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

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 50 - 60 min. Bake for 17 - 20 minutes at 170 - 180 °C. At the beginning of the baking process treat with steam for 4 - 6 sec.

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

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.