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### PRODUCT SPECIFICATION

Input data done	26/04/2012	I.Seiliuvienė
Data of last review	27/01/2020	R. Vaišnytė
Product Name:	Mini Butter Croissant	
Additional records next to the name:	Country of origin: Lithuania	
Article Code of the producer:	226219	
Barcode of the product:	4771033003585	
Intrastate nomenclature code:	1901.20.00	

Symbols: NA - *Not applied/ Not used*

### 1. PRODUCT DESCRIPTION

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

#### Appearance as loaded:

Shape: horn. Surface: uneven. Colour: White.


#### Ready-to-use product description:

Shape: horn. Surface: uneven, glossy, may be a little cracked. Colour: from light brown to brownish.

Texture: porous. Taste and odour: typical for croissants, pleasant, without any foreign taste or odour.

**Intended use:** not intended for any consumer target groups.

Physical and chemical characteristics	The minimal allowable weight of product (g)			
	As loaded	As consumed	As loaded	As consumed
Weight (net), g	25.0	19.0	22.8	17.3
Length (net) cm:	7,3-8,5			
Width (net) cm:	3,9-4,5			
Height (net) cm:	2,8-3,5			
Amount of sucrose in dry matter %	8.4			
Amount of fat in dry matter %	28.0			
Humidity %	34.3	13.5		



Nutrition declaration (per 100 g)	As loaded (frozen)	After final preparation	Reference Daily Intakes*	% RDI / per 100 g	% RDI / per piece	Nutrition data for 1 piece	Claims
Energy (kJ):	1441	1902	8400	22.6%	6%	475	Not used
Energy (kcal)	345	455	2000	22.7%	6%	114	
Fat (g)	18	24	70	34.3%	8.6%	6.0	
of which :							
— saturates (g)	12	16	20.0	80.0%	20.0%	4.0	
Carbohydrate (g)	39	51	260	19.6%	4.9%	12.8	
of which:							
— sugars (g)	6.1	8.1	90	9.0%	2.3%	2.0	
Fibre (g)	1.5	2.0	NA	NA	NA	0.4	
Protein g	5.9	7.7	50	15.4%	3.9%	1.9	
Salt ( <i>salt equivalent Na×2.5</i> ) (g)	0.75	1.0	6	16.7%	4.2%	0.3	

\*Reference Daily Intakes such as given in the Annex XIII of Regulation (EU) No 1169/2011

### Ingredients (allergens are emphasised in italics):

WHEAT flour, BUTTER 21 %, water, sugar, WHEAT sourdough (water, WHEAT flour), yeast, iodised salt, WHEAT gluten, vegetable proteins, WHEY powder, emulsifier E472e, thickener E415, dextrose, malted WHEAT flour, flour treatment agents E300 and E920. May contain EGGS, SOYA, CELERY, NUTS, SESAME products.

**2. FOOD SAFETY CHARACTERISTICS**

<b>Allergen Info</b>	<b>+ / - / ?</b>	<b>+ contains / - free of / ? possible traces</b>	<b>+ / - / ?</b>
1. Cereals containing gluten and prod. thereof:		9. Milk and products thereof	+
wheat	+	10. Nuts and products thereof:	
rye	-	almond	?
barley	-	hazelnuts	?
oats	-	walnut	-
spelta	-	cashew	-
2. Crustaceans	-	karia	-
3. Eggs	?	bertoletti	-
4. Fish	-	pistachio nut	-
5. Peanuts and products thereof	-	macadamia nut	-
6. Soybeans and products thereof	?	11. Sesame seeds and products thereof	?
7. Celeries and products thereof	?	12. Sulphur dioxide and sulphites	-
8. Mustards and products thereof	-	13. Lupin and products thereof	-
Symbols: + contains / - free of / ? possible traces of		14. Molluscs and products thereof	-

**Microbiological criteria for ready-to-eat product**

Do not exceed the permissible amounts that are specified in the legislations of EU and Lithuania.

<b>Micro-organisms</b>	<b>Limit value</b>
Coagulase positive staphylococci (S. aureus), cfu/g	< 100
B. cereus, cfu/g	<1000
Salmonella in 25 g	not allowed
L. monocytogenes in 25 g	not allowed

**Other food safety characteristic**

Pesticides	Controlled in raw materials by suppliers - uncontrolled in the final product.
Toxins	
Heavy metals	
Radionuclides	
Microbiological criteria	Within the limits set by the Lithuanian and European Law.
Metal risk prevention	Metal detection / min Φ (mm): steel - 3,5, iron - 2,5, non ferous - 2,5.

**Irradiation info:**


Not treated with ionising radiation.

<b>GMO Status:</b>	<b>+ / -</b>		<b>+ / -</b>
Potential GMO source involved	-	How is GMO Status guaranteed ?	supplier statement
GMO labelling required (EU 1830/2003)	NA	How is the legal threshold GMO guaranteed?	supplier statement

<b>Other info</b>	<b>+ / -</b>		<b>+ / -</b>
Suitable for vegans	-	Suitable for Coeliac diet	-
Suitable for ( lacto-ovo) vegetarians	+	Halal	-
Suitable for lacto vegetarians	+	Kosher	-
Suitable for ovo vegetarians	-	Organic	-

<b>Palm oil sustainability</b>	<b>+ / -</b>	<b>RSPO certified</b>	<b>+ / -</b>
Does the product contain palm oil?	-	Book and Claim	-
Does the product contain palm kernel oil?	-	Mass Balance	-
Quantities in the as loaded product, 100 g	NA	Segregated	-

<b>Defects (if relevant)/ amount of pcs.</b>	<b>100</b>	<b>Target , %</b>	<b>Additional Info</b>
Curved product		2	


<b>Storage and transportation temperature, °C</b>	-18°C	<b>Marking according ISO 780 Packaging - Pictorial marking for handling of goods</b>	
<b>Shelf life at such temperature</b>	12 months		
<b>Precaution: Do not refreeze after defrosting!</b>		<b>Fragile, must be treated with caution.</b>	

3. PACKAGING DATA						
<b>Inner packaging</b>		Cardboard tray	<b>Outer packaging: box</b>		Corrugated cardboard (PAP 20)	Box label (PAP 22)
<b>Plastic bag (HDPE 2) (pcs / carton)</b>	1		<b>Type of packaging materials</b>			
Width (mm):	400		-	Outer Length (mm):	398	200
Depth (mm):	150+150		-	Outer Width (mm):	238	100
Length (mm):	500		-	Outer Height (mm):	162	-
Weight (g):	12.6		0	Colour:	brown	-
<b>Laminating film (PP 5): weight (g):</b>	0			Weight (g):	219	2
<b>Paper marking label (PAP 22): weight (g)</b>	0			Net weight of 1 carton (kg):	2.75	
<b>Advertising label (PAP 22): weight (g)</b>	0			Gross weight of 1 carton (kg):	2.99	
<b>Paper box liner (PAP 22) (pcs.)</b>	1					
Dimensions (mm):	400×600					
Weight (g):	9.36					
<b>Packaging data:</b>						
Pieces of product per package:	110					

Loading information	EURO palette
Cartons per layer:	10
Layers per palette:	12
Cartons per palette:	120
Total palette height with the goods, cm:	15+194
Total palette weight with the goods, kg:	384

Data of transportation materials	Type
Shrink film weight / for 1 box (g)	1.3
Shrink film weight / for 1 pallet (g)	156
Palette weight (kg)	25
Pallet label (2 units) g	6
Corrug. cardboard edges 4*[200×1600](g)	0
	LDPE 4
	FOR 50
	PAP 22
	PAP 20

<b>Traceability data:</b>	"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)
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4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT					
Preparation for consumption	Temp. °C	Time (s)	Time (min.)	Microwave/W	Additional Info
Defrost	room temp.	-	30-40	-	
Preheat oven	200	-	-	-	
Bake	160-170	-	15-18	-	
Steam	-	4-5	-	-	
					At the beginning of the baking process treat with steam.

Product weight, storage conditions and shelf life after baking	Temp. °C	Hours	Days	Weight of baked product (g)	Nominal	Minimal
	room temp.	16	NA		19.00	17.30

5. TRANSITION PERIODS
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.

6. LEGAL COMPLIANCE
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.