

PRODUCT SPECIFICATION



Address

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Article Code of the producer	Barcode of the product	Barcode on the carton	Intrastate nomenclature code	Input data done
04072	4771033005978	4771033005978	1905.90.80	2016-02-10

Date of review

2019-11-04

Product Name

Cake "Red Velvet" (sliced)

1. PRODUCT DESCRIPTION

Product description

frozen product; to be defrosted before consumption.

Appearance as loaded. Shape

round, sliced into 14 pieces

Surface

covered with red crumbs and chocolate shavings

Colour

a red sponge base, with creamy cheese filling

Taste and smell

typical of products with such composition, without any extraneous taste and smell.

Product photo



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight (gross), g	The minimal allowable weight (gross) of product g	
1900	1871.5	2060.0	2029.1	
Length (gross) cm	Width (gross) cm	Height (gross) cm	Height (net) cm	Diameter (net) cm
27,6	25,0	8,3	7	23
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %		
19,7	36,0	37,0		

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1939

Energy (kcal)

462

Fat (g)

29,7

of which : — saturates (g)

12,1

Carbohydrate (g)

40,9

of which: — sugars (g)

28,9

Fibre (g)

1,1

Protein (g)

8,0

Salt (salt equivalent Na×2.5) (g)

0,60

Ingredients

Ingredients declaration

biscuit (sugar, WHEAT flour, WHEY powder, cocoa powder, emulsifiers E471 and E481, glucose, raising agents E450 and E500, thickeners E412 and E466, flavouring, salt, colour E120), CREAM (CREAM, gelling agent E407), CURD CHEESE (skimmed MILK, starter cultures, rennin), fresh CHEESE (CREAM, salt, stabilisers E412 and E410, starter cultures), EGG mass (EGGS, acidity regulator E330), water, rapeseed oil, sugar, MILK chocolate (sugar, cocoa butter, MILK powder, cocoa mass, emulsifiers E322 (SOY lecithin) and E476, vanilla extract), thickener (sugar, glucose syrup, modified starch, thickener E401), chocolate shavings (sugar, cocoa mass, cocoa butter, emulsifier E322 (SOY lecithin), natural vanilla flavouring), natural vanilla flavouring, cinnamon. May contain traces of PEANUTS, 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

Salmonella in 25 g

not allowed

Total number of microorganisms, cfu/ g

< 100000

Enterobacteria cfu/ g

<1000

i Microbiological criteria do not exceed the permissible amounts that are specified in the legislations of EU and Lithuania for ready-to-eat product.

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 + / - -

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

Laminating film, weight

g

4

Marking label, weight g

4

Box, g

132

Tray weight, g

20

Pieces of product per package

4

Outer packaging

Outer packaging	Outer Length, mm	Outer Width, mm	Outer Height, mm	Colour
box	560	255	182	brown

Weight, g

266

Label weight, g

4

Net weight, kg

7.600

Gross weight, kg

8.510



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

6

Layers per palette

9

Package per palette

54

Total palette height with the goods, cm 15+

163.8

Total palette weight with the goods, kg

486.0

Data of transportation materials

Shrink film weight / for 1 pallet, g	Type of packaging material
1500	PE

1500

Palette	Palette weight, kg	Type of packaging material
Euro	25	FOR 50

Euro

25

FOR 50

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

Storage and transportation temperature, °C

Storage and transportation temperature, °C	Shelf life at such temperature
-18° C	12 months

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at <8 °C temperature for 24 h. Do not defrost in a microwave.

- 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

In unopened package (0...+6)° C temperature	shelf life of product days
	2

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.