

## 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>
229362	4771033007187	1901.20.00.	11.08.2016	25.05.2021

**Product Name**  
Pastry with Blueberry Filling

## 1. PRODUCT DESCRIPTION

### Product description

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

<b>Appearance as loaded. Shape</b>	<b>Surface</b>	<b>Colour</b>
rectangular	uneven, sprinkled with pearly sugar	yellowish

<b>Ready-to-use product description. Shape</b>	<b>Surface</b>	<b>Colour</b>
rectangular	it may be a little cracked, sprinkled with pearly sugar	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>
75	70.5	65	60.5
<b>Length (net) cm</b>	<b>Width (net) cm</b>	<b>Height (net) cm</b>	
9,0-10,0	5,8-7,2	2,0-3,4	
<b>Humidity %</b>	<b>Amount of sucrose in dry matter %</b>	<b>Amount of fat in dry matter %</b>	
37,9	25,8	23,3	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1298	<b>Energy (kJ)</b> 1526
<b>Energy (kcal)</b> 310	<b>Energy (kcal)</b> 364
<b>Fat (g)</b> 14	<b>Fat (g)</b> 17
<b>of which : — saturates (g)</b> 6,1	<b>of which: — saturates (g)</b> 7,0
<b>Carbohydrate (g)</b> 40	<b>Carbohydrate (g)</b> 46
<b>of which: — sugars (g)</b> 19	<b>of which: — sugars (g)</b> 22
<b>Fibre (g)</b> 1,8	<b>Fibre (g)</b> 2,0
<b>Protein (g)</b> 5,0	<b>Protein (g)</b> 5,8
<b>Salt (salt equivalent Na×2.5) (g)</b> 0,70	<b>Salt (salt equivalent Na×2.5) (g)</b> 0,80

## Ingredients

### Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, EGG mass, sunflowers, WHEAT wholemeal, SESAME seeds, flax - seeds, yeast, WHEAT gluten, malted RYE flour, iodised salt, WHEAT germ flour, salt, emulsifiers E471, E475, E322 and E472e, acidity regulator E330, flavourings, colour E160a, spirit vinegar, WHEAT starch, dextrose, skimmed MILK powder, antioxidant E300, malted BARLEY flour, vegetable fibers, malted WHEAT flour), blueberry filling 27 % (sugar, blueberries 20 %, water, apple puree, glucose-fructose syrup, modified starch, thickener E418, acidity regulators E331, E330 and E333, flavouring, colour E136). May contain SOYA, CELERY, MUSTARD, NUTS 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  $\Phi$  (mm): steel - 4, iron - 3, non ferous - 3,5.

**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

<b>Primary packaging</b> bag	<b>Pieces per package</b> 1	<b>Dimensions Width / Depth / Length mm</b> 400/ 150+150/ 500	<b>Weight, g</b> 13	<b>Type of packaging material</b> HDPE 2
<b>Paper box liner pcs.</b> 4	<b>Type of packaging material</b> PAP 22	<b>Dimensions, mm</b> 40 x 30	<b>Weight, g</b> 4.68	
<b>Pieces of product per package</b> 32				

### Outer packaging

<b>Outer packaging</b> box	<b>Type of packaging material</b> PAP 20	<b>Outer Length, mm</b> 298	<b>Outer Width, mm</b> 238	<b>Outer Height, mm</b> 139
<b>Colour</b> brown	<b>Weight, g</b> 159			
<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> 2.400	<b>Gross weight, kg</b> 2.593			



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

<b>Package per layer</b> 13
<b>Layers per palette</b> 10
<b>Package per palette</b> 130
<b>Total palette height with the goods, cm 15+</b> 139.0
<b>Total palette weight with the goods, kg</b> 362.2

### Data of transportation materials

<b>Shrink film weight / for 1 pallet, g</b> 127.4	<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 50-60 min. Preheat oven to 200°C temperature. Bake for 17-20 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 at room temperature

shelf life of product hours 16

Other information

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.

Product label for PYRAGELIS SU MELNYJU DARU, paruosias kepti, greitai uzskaityas, 32 vnt. x 75 g. Includes logos for MANTINGA and IRI, technical specifications, and a barcode.