

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

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| | | | | |
|-------------------------------------|---------------------------------|------------------------------|-------------------------------------|------------------------|
| Article Code of the producer | Barcode of the small box | Barcode on the carton | Intrastate nomenclature code | Input data done |
| 247396 | 4779046030864 | 4771033008931 | 1905.90.70 | 15.02.2017 |

Date of review
30.11.2020

Product Name
DONUT Black Surprise

Place of provenance
Lithuania

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

| | | |
|--|--|---------------|
| Appearance as loaded. Shape | Surface | Colour |
| ring, in the middle ring-shaped cavity | glazed with cocoa glaze and sprinkled with colored strew shavings; small bumps, bubbles or traces of cracked bubbles are allowable | yellowish |

| | | |
|--|--|---------------|
| Ready-to-use product description. Shape | Surface | Colour |
| ring, in the middle ring-shaped cavity | glazed with cocoa glaze and sprinkled with colored strew shavings; small bumps, bubbles or traces of cracked bubbles are allowable | yellowish |

| | |
|--|--|
| Texture | Taste and smell |
| elastic, porous, without unmixing, holes or seams. | 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 | |
| 55 | 50.5 | |
| Height (net) cm | Diameter (net) cm | |
| 3,0-3,8 | 8,5-9,5 | |
| Humidity % | Amount of sucrose in dry matter % | Amount of fat in dry matter % |
| 23.7 | 17.5 | 32.2 |

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1783

Energy (kcal)

427

Fat (g)

25

of which : — saturates (g)

13

Carbohydrate (g)

44

of which: — sugars (g)

16

Fibre (g)

2,5

Protein (g)

5.3

Salt (salt equivalent Na×2.5) (g)

0.68

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm, rapeseed and coconut, RYE flour, sugar, yeast, emulsifiers E471 and E481, WHEY powder, WHEAT gluten, salt, potato starch, raising agents E450 and E500, WHEAT fibre, potato fibre, glucose, glucose syrup, psyllium husk, MILK proteins, curcuma, flour treatment agent E920, antioxidant E220), cocoa coating 18% (sugar, vegetable oils - palm and coconut, fat-reduced cocoa powder, WHEY powder 12%, emulsifiers E492 and E322 (SOY lecithin), flavouring), strew (white chocolate (sugar, cocoa butter, whole MILK powder, flavouring, emulsifier E476), popping candy (sugar, glucose, LACTOSE, preservative E290, rice starch), sugar, glazing agent E904, thickener E414, colours E162 and E100, flavouring). May contain EGGS, 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 Φ (mm): steel - 3,5, iron - 2,5, non ferous - 2,5.

Amount of Trans fatty acids g/ 100g of fat
<2

Amount of Acrylamide, μ /kg
<300

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 box | Pieces per package 6 | Dimensions Width / Depth / Length mm 193/ 287/ 48 | Weight, g 39 | Type of packaging material PAP 20 |
| Laminating film, weight g 4.4 | Type of packaging material LDPE 4 | | | |
| Marking label, weight g 0.1 | Type of packaging material PAP 22 | | | |
| Paper box liner pcs. 6 | Type of packaging material PAP 22 | Dimensions, mm 278x184 | Weight, g 2.0 | |
| Pieces of product per package 36 | | | | |

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 1.980 | Gross weight, kg 2.518 | | | |



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 266.9 |

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

Method I

Defrost at room temperature for 30 min.

Method II

Defrost at (0...+6) °C temperature for 360 min.

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 4 |
|---|--|

| | |
|---|--|
| Including after removing from the package at room temperature | shelf life of product hours 72 |
|---|--|

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.