

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
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Product Name
Croissant with Raspberry and Cream Filling

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
straightened horn	uneven, convolved; sprinkled with red and white sugar.	white
Ready-to-use product description. Shape	Surface	Colour
straightened horn	uneven, convolved; sprinkled with red and white sugar.	yellow to light brown

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

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
90	85.5	80	75.5
Length (net) cm	Width (net) cm	Height (net) cm	
14,0-17,0	5,5-6,8	3,8-4,5	
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	
31,2	27,1	22,4	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1432	Energy (kJ) 1621
Energy (kcal) 341	Energy (kcal) 387
Fat (g) 15	Fat (g) 17
of which : — saturates (g) 7,5	of which: — saturates (g) 8,4
Carbohydrate (g) 45	Carbohydrate (g) 51
of which: — sugars (g) 18	of which: — sugars (g) 21
Fibre (g) 1,3	Fibre (g) 1,4
Protein (g) 5,9	Protein (g) 6,6
Salt (salt equivalent Na×2.5) (g) 0,88	Salt (salt equivalent Na×2.5) (g) 0,98

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, wheat sourdough (water, WHEAT flour), yeast, EGG mass, WHEAT gluten, whole MILK powder, iodised salt, pregelatinized WHEAT flour, fully hydrogenated rapeseed oil, vegetable proteins, EGG white powder, LACTOSE, emulsifiers E322, E471, E472e and E475, salt, acidity regulator E330, flavourings, colours E160a and E120, flour treatment agent E300), raspberry filling 10 % (sugar, raspberry 20 %, glucose-fructose syrup, water, thickener E440, acid E330, acidity regulators E331 and E333, antioxidant E300), coconut taste filling 10 % (water, glucose-fructose syrup, sugar, humectant E422, modified starch, palm oil, stabilisers E460 and E418, colour E170, salt, acidity regulator E334, preservative E202, flavouring, emulsifier E435). May contain SOYA, NUTS, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

✓ Allergen info by VITAL

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 :
- nuts 1 (brazil nuts, macadamia nut, almond, hazelnuts) ?	- nuts 2 (cashew, pistachio nut) -	- nuts 3 (walnut, karia) ?
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 -	



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



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 + / - -
Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -
Does the product contain palm oil? + / - +		Palm oil quantity in loaded product, % (g / 100 g) 11.86	Palm oil quantity in loaded product, g / per one piece 10.7

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.

Defects

1. Visible filling on the side	100 pcs. target , % 4
2. Crookedly twisted product	100 pcs. target % 4
3. Uneven distribution of decor	100 pcs. target % 4

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. 2	Type of packaging material PAP 22	Dimensions, mm 400x300	Weight, g 9.36	

Pieces of product per package
36

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 166
Colour brown	Weight, g 291			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 3.240	Gross weight, kg 3.568			

i 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		Data of transportation materials		
Package per layer	8	Shrink film weight / for 1 pallet, g	Type of packaging material	
		163.2	LDPE 4	
Layers per palette	12	Palette	Palette weight, kg	Type of packaging material
		Euro	25	FOR 50
Package per palette	96	Pallet label (2 units) g	Type of packaging material	
		6	PAP 22	
Total palette height with the goods, cm 15+	199.2			
Total palette weight with the goods, kg	367.7			

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 room temperature for 50 - 60 min, preheat oven to 200°C. Bake 17 - 20 min. at 170 - 180°C. Before baking supply steam for 4 - 6 s.
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	shelf life of product
at room temperature	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.