

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
227427	4771033010521	1901.20.00.	22.08.2017	22.12.2021

Product Name
Butter Croissant

Place of provenance
Lithuania

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
horn.	uneven.	white
Ready-to-use product description. Shape	Surface	Colour
horn.	uneven, glossy, may be a little cracked.	from brownish 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
60	55.5	48	43.7
Length (net) cm	Width (net) cm	Height (net) cm	
13,3 – 15,3	5,0-6,0	3,5-4,3	
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	
33.4	8.0	31.5	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1515	Energy (kJ) 1899
Energy (kcal) 363	Energy (kcal) 455
Fat (g) 21	Fat (g) 26
of which : — saturates (g) 14	of which: — saturates (g) 17
Carbohydrate (g) 37	Carbohydrate (g) 47
of which: — sugars (g) 5.9	of which: — sugars (g) 7.4
Fibre (g) 1.5	Fibre (g) 1.9
Protein (g) 5.7	Protein (g) 7.2
Salt (salt equivalent Na×2.5) (g) 0.73	Salt (salt equivalent Na×2.5) (g) 0.90

Ingredients

Ingredients declaration

WHEAT flour, BUTTER 24 %, water, sugar, WHEAT sourdough (water, WHEAT flour), yeast, EGG mass, iodised salt, WHEAT gluten, WHEY powder, emulsifier E472e, thickener E415, dextrose, malted WHEAT flour, flour treatment agents E300, E920. May contain SOYA, CELERY, ALMONDS, HAZELNUTS, PECAN 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

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

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? + / -
-


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. Crookedly twisted product	100 pcs. target , % 2
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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
Pieces of product per package 50				
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 3.000	Gross weight, kg 3.310			
<p>i Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i></p>				
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 163.2	Type of packaging material LDPE 4	
Layers per palette 12		Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Package per palette 96		Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+ 199.2				
Total palette weight with the goods, kg 342.9				

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

Method I

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.

Method II

Bake from the frozen state (in an oven) at 165 - 170 °C for 17 - 19 min. At the beginning of the baking process treat with steam for 5 - 8 sec.

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 hours
at room temperature	24

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.