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PRODUCT SPECIFICATION

Input data done	23/04/2018	I.Mačiūnas
Data of last review	30/11/2020	D. Radzevičiūtė
Product Name:	8 Croissants with Raspberry Filling	
Additional records next to the name:	Made in Lithuania	
Article Code of the producer:	276466	
Barcode of the product:	4771033012020	
Barcode on the carton:	4771033011993	
Intrastate nomenclature code:	1901.20.00.	

Symbols: NA - Not applied/ Not used

1. PRODUCT DESCRIPTION

Description of the product: packed quick frozen half-product; to be defrosted and baked before consumption.

Appearance as loaded:

Shape: straightened horn. Surface: uneven, decorated with red nib sugar. Colour: white.

Ready-to-use product description:

Shape: straightened horn. Surface: uneven, convolved, decorated with sugar. Colour: from light brown to brown. Filling: filling inside.

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

Intended use: not intended for any consumer target groups.

Physical and chemical characteristics			The minimal allowable weight of product (g)	
	As loaded	As consumed	As loaded	As consumed
Weight (net), g	360.0	320.0	349.2	311.0
Weight (gross), g	368.3		357.5	
Length (gross) cm:	26,5-28,5			
Width (gross) cm:	23,0-24,5			
Height (gross) cm:	2,9-3,9			
Length (net) cm:	9,0-10,5			
Width (net) cm:	4,0-5,3			
Height (net) cm:	2,8-3,8			
Amount of sucrose in dry matter %	18.8			
Amount of fat in dry matter %	21.8			
Humidity %	30.4	22.6		



Nutrition declaration (per 100 g) BY RESEARCH PROTOCOL	As loaded (frozen)	After final preparation	Reference Daily Intakes*	% RDI / per 100 g	% RDI / per piece	Nutrition data for 1 piece	Claims
Energy (kJ):	1407	1583	8400	18.8%	68%	5699	Not used
Energy (kcal)	336	378	2000	18.9%	68%	1361	
Fat (g)	15.2	17.4	70	24.9%	89.5%	62.6	
of which :							
— saturates (g)	6.79	7.68	20.0	38.4%	138.2%	27.6	
Carbohydrate (g)	40.0	45.3	260	17.4%	62.7%	163.1	
of which:							
— sugars (g)	13.1	14.8	90	16.4%	59.2%	53.3	
Fibre (g)	6.7	6.6	NA	NA	NA	24.1	
Protein g	6.5	6.9	50	13.8%	49.7%	24.8	
Salt (salt equivalent Na×2.5) (g)	0.81	0.92	6	15.3%	55.2%	3.3	

*Reference Daily Intakes such as given in the Annex XIII of Regulation (EU) No 1169/2011

Ingredients

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, WHEAT sourdough (water, WHEAT flour), yeast, EGG mass, iodised salt, vegetable proteins, whole MILK powder, LACTOSE, emulsifiers: E322, E471, E472e, E475; salt, WHEAT gluten, pregelatinized WHEAT flour, EGG white powder, acidity regulator E330, flavourings, colours E160a and E120, fully hydrogenated rapeseed oil, anti-caking agent E170, enzymes, flour treatment agent E300), raspberry filling 13 % (sugar, raspberry 19 %, glucose-fructose syrup, water, modified starch, thickener E400, acid E330, acidity regulators E331 and E333, antioxidant E300). May contain traces of SOYA, ALMONDS, HAZELNUTS, SESAME. Contain GLUTEN, EGG, MILK products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info	+ / - / ?	+ contains / - free of / ? possible traces	+ / - / ?
1. Cereals containing gluten and prod. thereof:		9. Milk and products thereof	+
wheat	+	10. Nuts and products thereof:	
rye	+	almond	?
barley	-	hazelnuts	?
oats	-	walnut	-
spelta	-	cashew	-
2. Crustaceans	-	karia	-
3. Eggs	+	bertoletti	-
4. Fish	-	pistachio nut	-
5. Peanuts and products thereof	-	macadamia nut	-
6. Soybeans and products thereof	?	11. Sesame seeds and products thereof	?
7. Celeries and products thereof	?	12. Sulphur dioxide and sulphites	-
8. Mustards and products thereof	-	13. Lupin and products thereof	-
Symbols: + contains / - free of / ? possible traces of		14. Molluscs and products thereof	-

Microbiological criteria for ready-to-eat product

Do not exceed the permissible amounts that are specified in the legislations of EU and Lithuania.

Micro-organisms	Limit value
Coagulase positive staphylococci (S. aureus), cfu/g	< 100
B. cereus, cfu/g	<1000
Salmonella in 25 g	not allowed
L. monocytogenes in 25 g	not allowed

Other food safety characteristic

Pesticides	Controlled in raw materials by suppliers - uncontrolled in the final product.
Toxins	
Heavy metals	
Radionuclides	
Microbiological criteria	Within the limits set by the Lithuanian and European Law.
Metal risk prevention	Metal detection / min Φ (mm): steel - 3,5, iron - 2,5, non ferous - 2,5.

Irradiation info:


Not treated with ionising radiation.

GMO Status:	+ / -		+ / -
Potential GMO source involved	-	How is GMO Status guaranteed ?	supplier statement
GMO labelling required (EU 1830/2003)	NA	How is the legal threshold GMO guaranteed?	supplier statement

Other info	+ / -		+ / -
Suitable for vegans	-	Suitable for Coeliac diet	-
Suitable for (lacto-ovo) vegetarians	-	Halal	-
Suitable for lacto vegetarians	-	Kosher	-
Suitable for ovo vegetarians	-	Organic	-

Palm oil sustainability	+ / -	RSPO certified	+ / -
Does the product contain palm oil?	+	Book and Claim	-
Does the product contain palm kernel oil?	-	Mass Balance	-
Quantities in the as loaded product, 100 g	12.69	Segregated	+

Defects (if relevant)/ amount of pcs.	100	Target , %	Additional Info
Visible filing on the side		1	
Crooked product		2	
Drop out decor from the surface		1	

Storage and transportation temperature, °C	-18°C	Marking according ISO 780 Packaging - Pictorial marking for handling of goods	
Shelf life at such temperature	12 months		
Precaution: Do not refreeze after defrosting!		Fragile, must be treated with caution.	

3. PACKAGING DATA						
Inner packaging		Cardboard tray	Outer packaging: box		Corrugated cardboard (PAP 20)	Box label (PAP 22)
Plastic bag (HDPE 2) (pcs / carton)			0	Type of packaging materials		
Width (mm):	0	-	Outer Length (mm):		398	200
Depth (mm):	0	-	Outer Width (mm):		238	100
Length (mm):	0	-	Outer Height (mm):		162	-
Weight (g):	0.0	0	Colour:		brown	-
Laminating film (Other 7): weight (g):		8.30	Weight (g):		219	2
Paper marking label (PAP 22): weight (g)		0	Net weight of 1 carton (kg):		2.88	
Advertising label (PAP 22): weight (g)		0	Gross weight of 1 carton (kg):		3.23	
Packaging data:						
Pieces of product per package:		8				

Loading information	EURO palette
Cartons per layer:	10
Layers per palette:	12
Cartons per palette:	120
Total palette height with the goods, cm:	15+194
Total palette weight with the goods, kg:	413

Data of transportation materials		Type
Shrink film weight / for 1 box (g)	1.3	LDPE 4
Shrink film weight / for 1 pallet (g)	156	
Palette weight (kg)	25	FOR 50
Pallet label (2 units) g	6	PAP 22
Corrug. cardboard edges 4*[200×1600](g)	0	PAP 20

Traceability data:	"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)
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4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT					
Preparation for consumption	Temp. °C	Time (s)	Time (min.)	Microwave/W	Additional Info
Defrost:	room temp.	-	30-40	-	
Bake:	160-170	-	15-18	-	
Steam:	-	4-5	-	-	

Product weight, storage conditions and shelf life after baking	Temp. °C	Hours	Days	Weight of baked product (g)	Nominal	Minimal
	room temp.	16	NA		320.0	311.0

5. TRANSITION PERIODS
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.

6. LEGAL COMPLIANCE
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.