PRODUCT SPECIFICATION

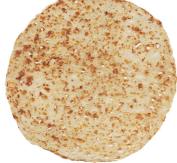


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Article Code of the producer 640503	Barcode on the carton 4771033012433	Intrastate nomenclature code 1905.90.80	Input data done 18.05.2018	Date of review 27.05.2019
Product Name Pancakes				

1. PRODUCT DESCRIPTION

quick frozen product.			
Appearance as loaded. Shape	Surface		Colour
round pancake	uneven, w	ith traces of cracked bubbles	from yelowish to light brown
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 1000	The minimal allowable weight (netto) of product g 985.0	
Height (net) cm 0,4-0,6	Diameter (net) cm 20	
Humidity % 69,6	Amount of sucrose in dry matter % 7,6	Amount of fat in dry matter % 13,2

Nutrition declaration per 100 g product as loaded
Energy (kJ) 578
Energy (kcal) 136
Fat (g) 4,0
of which : — saturates (g) 0,5
Carbohydrate (g) 21
of which: — sugars (g) 2,3
Protein (g) 4,0
Salt (salt equivalent Na×2.5) (g) 0,46
Ingredients

Ingredients declaration

water, WHEAT flour, WHEY powder, EGG mass, sunflower oil, sugar, salt, raising agent E500, acidity regulator E330. May contain traces of SOYA. Contain GLUTEN, EGG, MILK products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info				
1. Cereals containing gluten prod. thereof: wheat, rye, ba spelt +		eans	3. Eggs +	
4. Fish	5. Peanuts -	s and products thereof	6. Soybeans and products thereof ?	
7. Celeries and products the	reof 8. Mustaro	is and products thereof	9. Nuts and products thereof	
10. Milk and products therea +	of 11. Sesam thereof -	e seeds and products	12. Sulphur dioxide and sulphites -	
13. Lupin and products ther	eof 14. Mollus -	cs and products thereof		
• Symbols: + contains in of cross-contamination		ct / ? there is a risk		
Micro-organisms				
Salmonella in 25 g not allowed				
Mold fungi number, cfu/g < 50				
Total number of microorganisms, cfu/ g < 1000	microorganisms, cfu/ g			
Microbiological criteria	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): iron - 1,5, non ferous - 2.				
Amount of Trans fatty acids fat <2	g/ 100g of			
Other food safety characteristic				
Suitable for vegans + / - S v - +	uitable for (lacto-ovo) egetarians + / -	Suitable for lacto vegetarians + / - -	Suitable for ovo vegetarians + / - -	
Suitable for Coeliac diet H + / -		Kosher + / - -	Organic + / - -	
Does the product contain palm oil? + / - -				
This product is not gene	etically modified (accord	ing to EC/1829/2003 and EC/1	830/2003). Product not treated with ionising radiation.	
Pesticides, toxins, heav	Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.			

3. PACKAGING DATA

Inner packaging					
Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 760/580	Weight, g 10	Type of packaging material HDPE 2	
Pieces of product per package 5					
Outor packaging					
Outer packaging					
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 380	Outer Width, mm 245	Outer Height, mm 192	
Colour brown	Weight, g 300				
Dimensions of the label, n 250/120	2	t, g			
Net weight, kg 5.000	Gross weight, kg 5.312				
Marking according ISO 780 Packaging - Pictorial marking for handling of goods Fragile, must be treated with caution.			I		
Traceability data "Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)					
Loading information		Data of transportation materials			
Package per layer 10		Shrink film weight / for 1 pallet, g 500	Type of packaging material PE		
Layers per palette 12			Palette Euro	Palette weight, kg 25	Type of packaging material
Package per palette 120				FOR 50	
Total palette height with the goods, cm 15+ 230.4					
Total palette weight with the goods, kg 662.9					

4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

Storage and transportation temperature,°C				
Shelf life at such temperatureemperature, °C12 months				
\checkmark Precaution: Do not refreeze after defrosting!				
PREPARATION FOR CONSUMPTION				
Preparation for consumption Heat up in a microwave 20-30 s. at 800 W.				
√ Consume just after baking as soon a	is you are sure that it is not hot.			
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.				

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 f 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.

