

## PRODUCT SPECIFICATION



✓ Seller: UAB "Mantinga" Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt

Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
240631	4771033015144	16024950	2019-07-04	2020-07-08

**Product Name**  
Belyash with meat

## 1. PRODUCT DESCRIPTION

### Product description

frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
oval	small bumps, bubbles or traces of cracked bubbles are allowable	golden .
Ready-to-use product description. Shape	Surface	Colour
oval	small bumps, bubbles or traces of cracked bubbles are allowable	golden .

Texture	Taste and smell
soft, porous, inside filling with minced meat	typical of products with such composition, without any extraneous taste and smell.

### Product photo



### Physical and chemical characteristics

Weight (net), g 85	The minimal allowable weight (netto) of product g 80.5		
Length (net) cm 8,8-9,4	Width (net) cm 7,7-8,3	Height (net) cm 3,3-3,7	
Humidity % 30,2	Amount of sucrose in dry matter % 3,6	Amount of fat in dry matter % 31,5	Amount of meat % 18,7

**Nutrition declaration per 100 g product as loaded**

**Energy (kJ)**

1593

**Energy (kcal)**

381

**Fat (g)**

22

**of which : — saturates (g)**

3,4

**Carbohydrate (g)**

34

**of which: — sugars (g)**

2,5

**Fibre (g)**

2,3

**Protein (g)**

10

**Salt (salt equivalent Na×2.5) (g)**

1,5

**Ingredients**

**Ingredients declaration**

WHEAT flour, meat filling 27 % (pork 40 %, beef 30 %, water, crumbs (WHEAT flour, water, iodised salt, yeast), fried onions (onion, palm oil, WHEAT flour), salt, sugar), water, rapeseed oil, EGG mass, margarine (vegetable oils - palm and rapeseed, water, salt, emulsifiers E322 and E471, acidity regulator E330, flavouring, colour E160a), yeast, sugar, corn starch, salt, dough improver (WHEAT flour, emulsifier E481, antioxidant E300), WHEAT gluten, CREAM (CREAM, skimmed MILK powder, stabiliser E407), black pepper, garlic powder, nutmeg. May contain traces of PEANUTS, SOYA, HAZELNUTS, 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

### Salmonella in 25 g

not allowed

### Mold fungi number, cfu/g

< 50

### Total number of microorganisms, cfu/ g

< 1x10<sup>3</sup>

**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 - 2,0, 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) 1.85	Palm oil quantity in loaded product, g / per one piece 1.6
---	--	---

**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

<b>Primary packaging</b> bag	<b>Pieces per package</b> 1	<b>Dimensions Width / Depth / Length mm</b> 400/NA/640	<b>Weight, g</b> 17
---------------------------------	--------------------------------	---	------------------------

**Pieces of product per package**  
48

### Outer packaging

<b>Outer packaging</b> box	<b>Type of packaging material</b> PAP 20	<b>Outer Length, mm</b> 395	<b>Outer Width, mm</b> 300	<b>Outer Height, mm</b> 185
-------------------------------	---	--------------------------------	-------------------------------	--------------------------------

<b>Colour</b> brown	<b>Weight, g</b> 290
------------------------	-------------------------

<b>Dimensions of the label, mm</b> 100/ 200	<b>Label weight, g</b> 1.83	<b>Type of packaging material</b> PAP 22
--	--------------------------------	---

<b>Net weight, kg</b> 4.080	<b>Gross weight, kg</b> 4.389
--------------------------------	----------------------------------



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**  
9

**Package per palette**  
72

**Total palette height with the goods, cm 15+**  
166.5

**Total palette weight with the goods, kg**  
341.6

### Data of transportation materials

**Shrink film weight / for 1 pallet, g**  
600

**Type of packaging material**  
LDPE 4

**Palette**  
Euro

**Palette weight, kg**  
25

**Type of packaging material**  
FOR 50

## 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

**Preparation for consumption**  
Defrost at room temperature for 50 min.



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.

