

PRODUCT SPECIFICATION



Address

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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done
440395	4771033015892	19059080	16.09.2019

Product Name
Mini Tartlet BLACK

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
square cruet	smooth	black

Texture	Taste and smell
crispy	neutral

Product photo



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g
5.2	4.7

Length (net) cm	Width (net) cm	Height (net) cm
3,8-4,0	3,8-4,0	1,3-1,5

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %
7,3	1,2	18,3

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1779

Energy (kcal)

424

Fat (g)

17

of which : — saturates (g)

1,7

Carbohydrate (g)

60

of which: — sugars (g)

1,1

Fibre (g)

5,4

Protein (g)

8,9

Salt (salt equivalent Na×2.5) (g)

1,4

Ingredients

Ingredients declaration

WHEAT flour, rapeseed oil, emulsifier E471, water, salt, WHEAT fibre, invert sugar syrup, thickener E401, colour E153, antioxidant E392. May contain traces of EGGS, SOYA, MUSTARD, MILK, ALMONDS, 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

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 - 4, iron - 4, non ferous - 4.

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.

3. PACKAGING DATA

Inner packaging

Primary packaging	Pieces per package	Dimensions Width / Depth / Length mm	Weight, g	Type of packaging material
Tray	3	280/20/380	39	PS

Pieces of product per package
105

Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	390	290	60

Colour	Weight, g
white	194

Dimensions of the label, mm	Label weight, g	Type of packaging material
200/130	2	PAP 22

Net weight, kg	Gross weight, kg
0.546	0.859



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
25

Package per palette
200

Total palette height with the goods, cm 15+
150.0

Total palette weight with the goods, kg
197.0

Data of transportation materials

Shrink film weight / for 1 pallet, g
180

Type of packaging material
SPS

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	Shelf life at such temperature
-18° C	9 months

✓ **Precaution: Do not refreeze after defrosting!**

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 30 min.

Serving tips & recommendations (suggestions)

Can be re-heated in the oven around 8-10 minutes at 180 °C (it also depend on the filling).



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.

