

## PRODUCT SPECIFICATION



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<b>Article Code of the producer</b>	<b>Barcode on the carton</b>	<b>Intrastate nomenclature code</b>	<b>Input data done</b>
220672	4771033016684	19012000	27.02.2020

### Product Name

Mini pastry with cocoa and hazelnut cream

### Place of provenance

European Union

## 1. PRODUCT DESCRIPTION

### Product description

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

<b>Appearance as loaded. Shape</b>	<b>Surface</b>	<b>Colour</b>
rectangle.	rough, sprayed with egg mass, with transverse incisions; the filling is visible.	yellowish

<b>Ready-to-use product description. Shape</b>	<b>Surface</b>	<b>Colour</b>
rectangle.	rough, sprayed with egg mass, with transverse incisions; the filling is visible.	brown

<b>Texture</b>	<b>Taste and smell</b>
elastic, porous, without unmixing, holes or seams.	typical of products with such composition, without any extraneous taste and smell.

### Product photo



### Product photo



### Physical and chemical characteristics

<b>Weight (net), g</b>	<b>The minimal allowable weight (netto) of product g</b>
30	27.3

<b>Length (net) cm</b>	<b>Width (net) cm</b>	<b>Height (net) cm</b>
4,7-6,3	3,0-4,0	~2,5

<b>Humidity %</b>	<b>Amount of sucrose in dry matter %</b>	<b>Amount of fat in dry matter %</b>
27,3	20,6	32,1

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1663	<b>Energy (kJ)</b> 1995
<b>Energy (kcal)</b> 398	<b>Energy (kcal)</b> 478
<b>Fat (g)</b> 23,3	<b>Fat (g)</b> 28,0
<b>of which : — saturates (g)</b> 10,8	<b>of which: — saturates (g)</b> 13,0
<b>Carbohydrate (g)</b> 42,5	<b>Carbohydrate (g)</b> 51,0
<b>of which: — sugars (g)</b> 15,0	<b>of which: — sugars (g)</b> 18,0
<b>Fibre (g)</b> 1,8	<b>Fibre (g)</b> 2,1
<b>Protein (g)</b> 4,7	<b>Protein (g)</b> 5,6
<b>Salt (salt equivalent Na×2.5) (g)</b> 0,48	<b>Salt (salt equivalent Na×2.5) (g)</b> 0,58
✓ Nutrition declaration by research protocol	

## Ingredients

### Ingredients declaration

WHEAT flour, cream 30 % (sugar, vegetable oils - palm and sunflower, fat-reduced cocoa powder 13 %, corn starch, emulsifier E322 (contain SOYA), HAZELNUT paste 1 %, flavourings), water, vegetable oils - palm and sunflower, sugar, BUTTER, yeast, EGGS, salt, emulsifiers E322, E471 and E472e, acid E330, flavouring, colour E160a, fermented WHEAT flour, WHEAT gluten, dextrose, antioxidant E300, enzymes. May contain traces of PEANUTS, 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**  
<100

**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  $\Phi$  (mm): steel - 2.5, non ferous - 3.0, stainless steel - 3.5

**Amount of Trans fatty acids g/ 100g of fat**  
<2

## Other food safety characteristic

<b>Suitable for vegans + / -</b> -	<b>Suitable for ( lacto-ovo) vegetarians + / -</b> +	<b>Suitable for lacto vegetarians + / -</b> -	<b>Suitable for ovo vegetarians + / -</b> -
<b>Suitable for Coeliac diet + / -</b> -	<b>Halal + / -</b> -	<b>Kosher + / -</b> -	<b>Organic + / -</b> -

**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

<b>Primary packaging</b>	<b>Pieces per package</b>	<b>Weight, g</b>	<b>Type of packaging material</b>
bag	3	20	HDPE

Pieces of product per package  
132

### Outer packaging

<b>Outer packaging</b>	<b>Type of packaging material</b>	<b>Outer Length, mm</b>	<b>Outer Width, mm</b>	<b>Outer Height, mm</b>
box	PAP 20	393	237	133

<b>Colour</b>	<b>Weight, g</b>
brown	206

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

<b>Net weight, kg</b>	<b>Gross weight, kg</b>
3.960	4.228



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

<b>Package per layer</b>
10

<b>Layers per palette</b>
14

<b>Package per palette</b>
140

<b>Total palette height with the goods, cm 15+</b>
186.2

<b>Total palette weight with the goods, kg</b>
617.1

### Data of transportation materials

<b>Shrink film weight / for 1 pallet, g</b>	<b>Type of packaging material</b>
140	LDPE 4

<b>Palette</b>	<b>Palette weight, kg</b>	<b>Type of packaging material</b>
Euro	25	FOR 50

<b>Pallet label (2 units) g</b>	<b>Type of packaging material</b>
6	PAP 22

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

### Storage and transportation temperature, °C

<b>Storage and transportation temperature, °C</b>	<b>Shelf life at such temperature</b>
-18° C	12 months

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

### PREPARATION FOR CONSUMPTION

#### Preparation for consumption

Defrost at room temperature for 30 min. Bake for 12 - 14 minutes at 180 °C.



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.

