

PRODUCT SPECIFICATION



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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
640508	4771033017155	1902.20.99	2020-05-07	19.03.2021

Product Name

Dumplings with Meat and Mushrooms (by weight)

1. PRODUCT DESCRIPTION

Product description

quick frozen half-product; to be defrosted and baked/cooked before consumption.

Appearance as loaded. Shape

typical of dumplings.

Surface

smooth.

Taste and smell

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		
Humidity % 59,0	Amount of sucrose in dry matter % 0,0	Amount of fat in dry matter % 7,3	Amount of meat % 33,0

Nutrition declaration per 100 g product as loaded

Energy (kJ)

709

Energy (kcal)

168

Fat (g)

3,0

of which : — saturates (g)

0,4

Carbohydrate (g)

24

of which: — sugars (g)

1,8

Protein (g)

10

Salt (salt equivalent Na×2.5) (g)

1,0

✓ Nutrition declaration by research protocol

Ingredients

Ingredients declaration

chicken meat 33 %, WHEAT flour, mushroom filling 21 % (champignons 67 %, onion, crumbs (WHEAT flour, water, yeast, salt), potato fiber, spices, rapeseed oil), CHEES mix (CHEES (MILK, salt, stabiliser E509, cultures of bacteria, colour E160b), starch), water, potato starch, rapeseed oil, salt, vegetable fibers (gluten free WHEAT, psyllium husk), stabiliser E464, black pepper, onion, yeast extract, flavourings. May contain SOYA, SESAME.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, spelt

+

4. Fish

-

7. Celeries and products thereof

-

10. Milk and products thereof

+

13. Lupin and products thereof

-

2. Crustaceans

-

5. Peanuts and products thereof

-

8. Mustards and products thereof

-

11. Sesame seeds and products thereof

?

14. Molluscs and products thereof

-

3. Eggs

-

6. Soybeans and products thereof

?

9. Nuts and products thereof

-

12. Sulphur dioxide and sulphites

-



Symbols: + contains in product / - free of product / ? there is a risk of cross-contamination

Micro-organisms

L. monocytogenes in 25 g

not allowed



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 - 5, iron - 3, non ferous - 4.

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 bag	Pieces per package 1	Dimensions Width / Depth / Length mm 1030/700	Weight, g 60
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Pieces of product per package
5

Outer packaging

Outer packaging box	Type of packaging material PAP20	Outer Length, mm 285	Outer Width, mm 259	Outer Height, mm 196
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Colour white	Weight, g 195
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Dimensions of the label, mm 100/ 200	Label weight, g 1.83	Type of packaging material PAP 22
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Net weight, kg 5.000	Gross weight, kg 5.257
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i 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
12

Layers per palette
8

Package per palette
96

Total palette height with the goods, cm 15+
156.8

Total palette weight with the goods, kg
530.0

Data of transportation materials

Shrink film weight / for 1 pallet, g 300	Type of packaging material LDPE 4
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Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
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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	12 months

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

PREPARATION FOR CONSUMPTION

Method I

Defrost at room temperature for 240 min. Boil in a salted boiling water 3 - 4 min. At 100 °C temperature.

Method II

Defrost at room temperature for 240 min. Bake in a pan (with a tablespoon of oil) 3 - 4 min, from both sides.

Method III

Defrost at room temperature for 240 min. Bake for 10 minutes at 200 °C. Preheat oven bottom heater. Spread some fat on the dumplings before heating (oil or melted butter).

i 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.

Storage conditions and shelf life of product after defrosting

Including after removing from the package	shelf life of product hours
(0...+6)° C temperature	24

Other information

i 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. 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.