

PRODUCT SPECIFICATION



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| Article Code of the producer | Barcode on the carton | Intrastate nomenclature code | Input data done |
|------------------------------|-----------------------|------------------------------|-----------------|
| 640628 | 4771033017322 | 16010099 | 2020-05-15 |

Product Name
Snack CORN DOG, 50 g

1. PRODUCT DESCRIPTION

Product description

quick frozen part-baked half-product; to be fully baked before consumption.

| Appearance as loaded. Shape | Surface | Colour |
|------------------------------------|---------|-------------------------|
| long an round corn dog on a skewer | uneven | golden brown to yellow. |

| Ready-to-use product description. Shape | Surface | Colour |
|---|---------|---------------|
| long an round corn dog on a skewer | uneven | golden brown. |

| Texture | Taste and smell |
|--|--|
| cruncy fried corn batter with a soft hot dog sausage on a skewer | typical of products with such composition, without any extraneous taste and smell. |

Physical and chemical characteristics

| Weight (net), g | The minimal allowable weight (netto) of product g | Weight (gross), g | The minimal allowable weight (gross) of product g |
|-----------------|---|-------------------|---|
| 50 | 45.5 | 51.6 | 47.1 |

| Length (gross) cm | Length (net) cm | Diameter (net) cm |
|-------------------|-----------------|-------------------|
| 15,8-17,5 | 8,2-9,5 | 3,2-3,9 |

| Humidity % | Amount of sucrose in dry matter % | Amount of fat in dry matter % | Amount of meat % |
|------------|-----------------------------------|-------------------------------|------------------|
| 45,9 | 7,2 | 35,3 | 37,4 |

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1260

Energy (kcal)

302

Fat (g)

19,1

of which : — saturates (g)

5,4

Carbohydrate (g)

24,5

of which: — sugars (g)

3,9

Protein (g)

9,0

Salt (salt equivalent Na×2.5) (g)

1,7

Ingredients

Ingredients declaration

dough 58 % (WHEAT flour, water, corn semolina 20 %, sugar, vegetable oils - sunflower and rapeseed, salt, raising agents E450 and E500, EGG yolk powder), smoked sausage 42 % (pork 83 %, beef 6 %, water, iodised salt, spices and their extracts, dextrose, glucose syrup, maltodextrin, sugar, hydrolysed vegetable protein, stabiliser E450, antioxidant E300, preservative E250, yeast extract). May contain traces of SOYA, CELERY, MUSTARD, MILK 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 - 3,4, iron - 2,2, non ferous - 2,4.

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 bag | Pieces per package 1 | Dimensions Width / Depth / Length mm 650/450/650 | Weight, g 12 | Type of packaging material HDPE |
|---------------------------------|--------------------------------|--|------------------------|---|

| | | |
|---|---|-------------------------|
| Name of packing material Skewer | Type of packaging material FOR 50 | Weight, g 1.6 |
|---|---|-------------------------|

Pieces of product per package
100

Additional information

Note: There is a wooden skewer inside.

Outer packaging

| | | | | |
|-------------------------------|---|--------------------------------|-------------------------------|--------------------------------|
| Outer packaging box | Type of packaging material PAP 20 | Outer Length, mm 385 | Outer Width, mm 285 | Outer Height, mm 148 |
|-------------------------------|---|--------------------------------|-------------------------------|--------------------------------|

| | |
|------------------------|-------------------------|
| Colour brown | Weight, g 275 |
|------------------------|-------------------------|

| | | |
|---|-----------------------------|---|
| Dimensions of the label, mm 109/103 | Label weight, g 1 | Type of packaging material PP |
|---|-----------------------------|---|

| | |
|--------------------------------|----------------------------------|
| Net weight, kg 5.000 | Gross weight, kg 5.448 |
|--------------------------------|----------------------------------|



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
10

Package per palette
80

Total palette height with the goods, cm 15+
148.0

Total palette weight with the goods, kg
461.1

Data of transportation materials

Shrink film weight / for 1 pallet, g
300

Type of packaging material
PE

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

From the frozen state after cutting package edge or without package heat up in a microwave 30-45 s. at 600/750 W.

Method I

From the frozen after removing from package bake the product in an oven for 13 - 18 min. at 180 °C.

Method II

From the frozen after removing from package bake the product in deep fryer for 6 - 9 min. at 170 °C.

Method III

From the frozen after removing from package bake the product in hot air fryer for 4 - 7 min. at 170 °C.

Method IV

From the frozen after removing from package bake the product in the Merrychef oven, 90 s. at 225 °C., I program - 40s 80% wave, II program - 50s 0% wave.

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.

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.