

# PRODUCT SPECIFICATION

**Producer**  
UAB "Mantinga"

**Address**  
Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt



<b>Article Code of the producer</b>	<b>Barcode on the carton</b>	<b>Intrastate nomenclature code</b>	<b>Input data done</b>	<b>Date of review</b>
227720	4771033017827	1901.20.00	18.06.2020	31.11.2020

**Product Name**  
Croissant with Apple Filling

## 1. PRODUCT DESCRIPTION

### Product description

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

<b>Appearance as loaded. Shape</b>	<b>Surface</b>	<b>Colour</b>
straightened horn	uneven, convolved, decorated with sugar and cinnamon, apple filling inside.	white
<b>Ready-to-use product description. Shape</b>	<b>Surface</b>	<b>Colour</b>
straightened horn	uneven, convolved, decorated with sugar and cinnamon, apple filling inside.	from light brown to dark brown

<b>Texture</b>	<b>Taste and smell</b>
porous.	typical for croissants, pleasant, without any foreign taste or odour.

### Product photo



### Product photo



### Physical and chemical characteristics

<b>Weight (net), g</b>	<b>The minimal allowable weight (netto) of product g</b>	<b>Weight nominal of baked product, g</b>	<b>Minimal weight of baked product, g</b>
85	80.5	76	71.5
<b>Length (net) cm</b>	<b>Width (net) cm</b>	<b>Height (net) cm</b>	
14,0-15,4	5,1-5,6	3,2-3,6	
<b>Humidity %</b>	<b>Amount of sucrose in dry matter %</b>	<b>Amount of fat in dry matter %</b>	
35,7	17,6	23,3	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1373	<b>Energy (kJ)</b> 1544
<b>Energy (kcal)</b> 328	<b>Energy (kcal)</b> 368
<b>Fat (g)</b> 15	<b>Fat (g)</b> 17
<b>of which : — saturates (g)</b> 7.2	<b>of which: — saturates (g)</b> 8.0
<b>Carbohydrate (g)</b> 42	<b>Carbohydrate (g)</b> 47
<b>of which: — sugars (g)</b> 15	<b>of which: — sugars (g)</b> 17
<b>Fibre (g)</b> 1.5	<b>Fibre (g)</b> 1.7
<b>Protein (g)</b> 5.4	<b>Protein (g)</b> 6.0
<b>Salt (salt equivalent Na×2.5) (g)</b> 0.68	<b>Salt (salt equivalent Na×2.5) (g)</b> 0.75

## Ingredients

### Ingredients declaration

WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, EGG mass, wheat sourdough (water, WHEAT flour), yeast, WHEAT gluten, whole MILK powder, iodised salt, pregelatinized WHEAT flour, cinnamon, emulsifiers E471, E475, E322 and E472e, EGG white powder, salt, flour treatment agent E300, acidity regulator E330, flavourings, colour E160a, apple filling 21 % (apples 67 %, sugar, modified starch, apple powder, flavouring, sea salt, acidity regulator E330, antioxidant E300, preservative E202, thickeners E401, E450, E516, E425(i) and E415). May contain SOYA, NUTS, SESAME products.

✓ **Note: May be drupe or fragments thereof.**

## 2. FOOD SAFETY CHARACTERISTICS

## Allergen Info

### ✓ Allergen info by VITAL

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 :
- nuts 1 (brazil nuts, macadamia nut, almond, hazelnuts ) ?	- nuts 2 (cashew, pistachio nut) ?	- nuts 3 (walnut, karia) ?
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 -	



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



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 - 3,5, iron - 2,5, 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? + / -  
+

✓ Product status SG

**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.

## Defects

1. Visible filing on the side	100 pcs. target , % 1
2. Crookedly twisted product	100 pcs. target % 2
3. Product without strew	100 pcs. target % 1

## 3. PACKAGING DATA

### Inner packaging

Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 400/ 150+150/ 700	Weight, g 16.7	Type of packaging material HDPE 2
Paper box liner pcs. 2	Type of packaging material PAP 22	Dimensions, mm 400x300	Weight, g 4.68	

Pieces of product per  
package  
36

### Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 166
Colour brown	Weight, g 291			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 3.060	Gross weight, kg 3.379			

**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**

8

**Layers per palette**

12

**Package per palette**

96

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

199.2

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

349.6

**Data of transportation materials****Shrink film weight / for 1 pallet, g**

163.2

**Type of packaging material**

LDPE 4

**Palette**

Euro

**Palette weight, kg**

25

**Type of packaging material**

FOR 50

**Pallet label (2 units) g**

6

**Type of packaging material**

PAP 22

**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**

thaw at room temp. For 50-60 min.; preheat the oven to 200 °C, bake for 17-20 min. at 170-180 °C. Before baking give steam for 4-6 s.

**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.

**Product storage conditions and shelf life after baking****keeping**

at room temperature

**shelf life of product hours**

16

**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.