

PRODUCT SPECIFICATION

Producer

UAB "Mantinga"

Address

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

**Article Code of the producer**

226828

Barcode on the carton

4771033020865

Intrastate nomenclature code

1901.20.00

Input data done

29.07.2021

Date of review

05.01.2023

Product Name

Puff Pastry with Apple Filling

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape

semicircular, with a decorated edge

Surface

coarse, sprinkled with sugar

Colour

from white to light yellowish

Ready-to-use product description. Shape

semicircular, with a decorated edge

Surface

coarse, sprinkled with sugar

Colour

from brownish to light brown

Texture

elastic, porous, without unmixing, holes or seams.

Taste and smell

typical of products with such composition, without any extraneous taste and smell.

Product photo**Product photo****Physical and chemical characteristics****Weight (net), g**

110

The minimal allowable weight (netto) of product g

105.0

Weight nominal of baked product, g

98

Minimal weight of baked product, g

93.5

Length (net) cm

9,5-10,8

Width (net) cm

8,2-9,7

Height (net) cm

2,0-3,0

Humidity %

32,6

Amount of sucrose in dry matter %

24,5

Amount of fat in dry matter %

27,8

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1503	Energy (kJ) 1688
Energy (kcal) 359	Energy (kcal) 403
Fat (g) 19	Fat (g) 21
of which : — saturates (g) 8,8	of which: — saturates (g) 9,9
Carbohydrate (g) 42	Carbohydrate (g) 48
of which: — sugars (g) 17	of which: — sugars (g) 19
Fibre (g) 0,9	Fibre (g) 1,0
Protein (g) 4,6	Protein (g) 5,1
Salt (salt equivalent Na×2.5) (g) 0,68	Salt (salt equivalent Na×2.5) (g) 0,75

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, iodised salt, emulsifiers E322, E471 and E475, vegetable proteins, salt, yeast, acidity regulator E330, flavourings, colour E160a), apple filling 32 % (apples 74 %, sugar, modified potato and corn starch, acidity regulator E330, antioxidant E300, cinnamon, preservative E202, flavouring). May contain EGGS, SOYA, NUTS, MILK, SESAME products.

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 -	

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

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 - 3,5, 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? + / -

+

Palm oil quantity in loaded product, % (g / 100 g)

14.9

Palm oil quantity in loaded product, g / per one piece

16.4

✓ 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.

3. PACKAGING DATA

Inner packaging

Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 400/ 150+150/ 500	Weight, g 13	Type of packaging material HDPE 2
Paper box liner pcs. 6	Type of packaging material PAP 22	Dimensions, mm 400x300	Weight, g 28.08	
Pieces of product per package 48				

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 398	Outer Width, mm 238	Outer Height, mm 166
Colour brown	Weight, g 233			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 5.280	Gross weight, kg 5.696			



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 № (xxxxx)

Loading information

Package per layer

10

Layers per palette

12

Package per palette

120

Total palette height with the goods, cm 15+

199.2

Total palette weight with the goods, kg

683.7

Data of transportation materials

Shrink film weight / for 1 pallet, g

163

Type of packaging material

LDPE 4

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

Defrost at room temperature for 50-60 min. Preheat oven to 200 °C temperature. Bake for 17-20 minutes at 170-180 °C. At the beginning of the baking process treat with steam for 4-6 sec.



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.

