

## PRODUCT SPECIFICATION

**Producer**  
UAB "Mantinga"

**Address**  
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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>
229890	4771033023989	1901.20.00	2022.09.05

**Product Name**  
Butter Short Crust Pastry with Curd Filling

## 1. PRODUCT DESCRIPTION

### Product description

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

<b>Appearance as loaded. Shape</b>	<b>Surface</b>	<b>Colour</b>
semicircular	may be slightly cracked, rough with small tears, surface decorated with sugar.	white
<b>Ready-to-use product description. Shape</b>	<b>Surface</b>	<b>Colour</b>
semicircular	may be slightly cracked, rough with small tears, surface decorated with sugar.	from yellowish to 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



### 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>
110	105.0	98	93.5
<b>Length (net) cm</b>	<b>Width (net) cm</b>	<b>Height (net) cm</b>	
10,8-12,2	7,0-8,0	2,2-2,8	
<b>Humidity %</b>	<b>Amount of sucrose in dry matter %</b>	<b>Amount of fat in dry matter %</b>	
34,6	28,7	17,1	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1298	<b>Energy (kJ)</b> 1477
<b>Energy (kcal)</b> 309	<b>Energy (kcal)</b> 352
<b>Fat (g)</b> 11	<b>Fat (g)</b> 13
<b>of which : — saturates (g)</b> 6,4	<b>of which: — saturates (g)</b> 7,2
<b>Carbohydrate (g)</b> 43	<b>Carbohydrate (g)</b> 48
<b>of which: — sugars (g)</b> 15,23	<b>of which: — sugars (g) by research protocol</b> 17,09
<b>Fibre (g)</b> 1,3	<b>Fibre (g)</b> 1,5
<b>Protein (g)</b> 8,8	<b>Protein (g)</b> 9,9
<b>Salt (salt equivalent Na×2.5) (g)</b> 0,33	<b>Salt (salt equivalent Na×2.5) (g)</b> 0,35

## Ingredients

### Ingredients declaration

dough (WHEAT flour, sugar, SOUR CREAM 15 %, BUTTER 9 %, EGG mass, water, vegetable oils - palm and rapeseed, BUTTERMILK powder, acidity regulators E500 and E330, vegetable proteins, iodised salt, raising agent E450, emulsifiers E471 and E322, flavouring, salt), filling 31 % (skimmed CURD CHEESE 49 %, sugar, CURD cream 14 %, water, EGG mass, modified starch, WHEAT flour, palm oil, thickener E460 , flavouring vanillin, flavourings, preservative E202, acid E330, concentrate of carrot and apple). May contain MUSTARD, NUTS, SESAME products.

✓ Egg type: barn eggs.

✓ Without colours

## 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

### 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  $\Phi$  (mm): steel - 4, iron - 3, non ferous - 3,5.

### Amount of Trans fatty acids g/ 100g of fat

<2

### Amount of Acrylamide, $\mu$ /kg

1,92

## 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) 0.99	Palm oil quantity in loaded product, g / per one piece 1.1

## ✓ 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. 5	Type of packaging material PAP 22	Dimensions, mm 290x230	Weight, g 2.6	
Pieces of product per package 30				

### Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 298	Outer Width, mm 238	Outer Height, mm 139
Colour brown	Weight, g 159			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 3.300	Gross weight, kg 3.487			

**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	Data of transportation materials
Package per layer 13	Shrink film weight / for 1 pallet, g 127.4
Layers per palette 10	Type of packaging material LDPE 4
Package per palette 130	Palette Euro
Total palette height with the goods, cm 15+	Palette weight, kg 25
139.0	Type of packaging material FOR 50
Total palette weight with the goods, kg 478.4	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 60 - 70 min. Preheat oven to 200 °C temperature. Bake for 20 - 30 minutes at 170 - 180 °C.
<b>i</b> 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
<b>i</b> 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.