

# 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**

247895

**Barcode on the carton**

4771033024740

**Intrastate nomenclature code**

1905.90.70

**Input data done**

2022.11.22

**Product Name**

Donut with PANNA COTTA Flavour Filling

## 1. PRODUCT DESCRIPTION

**Product description**

quick frozen product; to be defrosted before consumption.

**Appearance as loaded. Shape**

ring

**Surface**

Coated with white glaze. Decorated lyophilized strawberry pieces.

**Colour**

from yellowish 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****Physical and chemical characteristics****Weight (net), g**

65

**The minimal allowable weight (netto) of product g**

60.5

**Height (net) cm**

3,0-3,8

**Diameter (net) cm**

8,5-9,5

**Humidity %**

30,3

**Amount of sucrose in dry matter %**

27,8

**Amount of fat in dry matter %**

28,2

**Nutrition declaration per 100 g product as loaded**

**Energy (kJ)**

1563

**Energy (kcal)**

374

**Fat (g)**

20

**of which : — saturates (g)**

9,8

**Carbohydrate (g)**

43

**of which: — sugars (g) by research protocol**

16,9

**Fibre (g)**

1,7

**Protein (g)**

4,6

**Salt (salt equivalent Na×2.5) (g)**

0,43

**Ingredients**

**Ingredients declaration**

dough (WHEAT flour, water, vegetable oils - palm, rapeseed and coconut, RYE flour, sugar, emulsifiers E471 and E481, yeast, WHEY powder, potato starch, WHEAT gluten, salt, raising agents E450 and E500, WHEAT fibre, glucose, glucose syrup, potato fibre, MILK proteins, psyllium husk, curcuma, flour treatment agent E920), coating (sugar, vegetable oils - palm and coconut, LACTOSE, WHEY powder, emulsifiers E492 and E322 (SOY lecithin), flavouring), CHEESE filling 9% (water, CHEESE 29%, sugar, skimmed MILK powder, modified starches, thickeners E460 and E466, rapeseed oil, flavouring, colour E160a, preservative E202, acidity regulator E330), raspberry filling 9% (sugar, apples, water, raspberry 9%, modified corn starch, chokeberry juice concentrate, flavouring, colour E163, thickener E418, preservative E202), lyophilized strawberries. May contain EGGS, NUTS 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 -	



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, cfu/ g

<100

### 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

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

<300

#### 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) 12.77	Palm oil quantity in loaded product, g / per one piece 8.3

#### ✓ 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 box	Pieces per package 6	Dimensions Width / Depth / Length mm 193/ 287/ 48	Weight, g 33	Type of packaging material PAP 20
Laminating film, weight g 4	Type of packaging material LDPE 4			
Paper box liner pcs. 6	Type of packaging material PAP 22	Dimensions, mm 278x184	Weight, g 2	
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 2.340	Gross weight, kg 2.867			

**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 № (xxxxx)

**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**

300.4

**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**

Defrost at room temperature for 30 min.

**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****In unopened package**

at room temperature

**shelf life of product****days**

4

**Including after removing from the package**

at room temperature

**shelf life of product****days**

3

**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.