

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

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Article Code of the producer	Barcode of the product	Intrastate nomenclature code	Input data done	Date of review
22637	4771033221361	1902.20.30.	25.09.2007	23.09.2021

Product Name
Pastry with Smoked Meat

✓ **Veterinary approval number LT 18-03 EB**

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
triangle	smooth, topped with spice	white

Ready-to-use product description. Shape	Surface	Colour
triangle	smooth, topped with spice	from yellowish to light brown

Texture	Taste and smell
layered, easy separated, may be sticky in contact with the filling.	typical of products with such composition, without any extraneous taste and smell.

Product photo



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight nominal of baked product, g	Minimal weight of baked product, g
95	90.5	80	75.5

Length (net) cm	Width (net) cm	Height (net) cm
17,5-18,5	9,0	2,5-3,0

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	Amount of meat %
39,8	2,4	43,4	13,2

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1511	Energy (kJ) 1803
Energy (kcal) 363	Energy (kcal) 434
Fat (g) 26	Fat (g) 31
of which : — saturates (g) 12	of which: — saturates (g) 14
Carbohydrate (g) 25	Carbohydrate (g) 30
of which: — sugars (g) 1,4	of which: — sugars (g) 1,7
Fibre (g) 1,3	Fibre (g) 1,5
Protein (g) 6,7	Protein (g) 7,9
Salt (salt equivalent Na×2.5) (g) 1,4	Salt (salt equivalent Na×2.5) (g) 1,6

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, iodised salt, SESAME seeds, salt, emulsifiers E322, E471 and E475, flax-seeds, vegetable proteins, parsley, garlic granules, onion powder, acidity regulator E330, flavourings, colour E160a), h/s meat filling 26 % (hot smoked bacon with added water 74% (bacon 63,5%, water, pork fat 5%, salt, bamboo fibre, acidity regulators E451, E331 and E262, stabiliser E452, hydrolysed pig protein, maltodextrin, sugar, thickener E407, antioxidant E316, preservative E250, gelatin, dextrose, colour E160c), onion, garlic granules, parsley, iodised salt, white pepper). May contain EGGS, SOYA, MUSTARD, MILK, 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 -	

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 - 4, iron - 3, non ferous - 3,5.

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 + / - -
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Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -
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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.

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. 2	Type of packaging material PAP 22	Dimensions, mm 400×600	Weight, g 9.36	
Pieces of product per package 50				
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 4.750	Gross weight, kg 5.075			
<p>i Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i></p>				
Traceability data "Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)				
Loading information		Data of transportation materials		
Package per layer 8		Shrink film weight / for 1 pallet, g 163.2	Type of packaging material LDPE 4	
Layers per palette 12		Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Package per palette 96		Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+ 199.2				
Total palette weight with the goods, kg 512.4				

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

9 months

✓ **Precaution: Do not refreeze after defrosting!**

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 50-60 min. Bake for 17-20 minutes at 180-190 °C.

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

Shelf life at +63 ° C of product hours

4

Additional information

When served hot and stored in heat-maintaining devices, due to sensory defects, it is recommended to realize within 5 hours.

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.