

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**

47918

Barcode of the product

4771033471124

Input data done

24.09.2007

Date of review

11.11.2021

Product Name

Croissant Dough in Sheets (5 sheets)

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape

rectangle

Surface

rough, topped with flour

Colour

white

Texture

elastic, porous, without unmixing, holes or seams.

Taste and smell

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

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

500.0

The minimal allowable weight (netto) of product g

485.0

Weight (gross), g

503.4

The minimal allowable weight (gross) of product g

488.4

Length (net) cm

19,5-20,5

Width (net) cm

10,7 - 11,0

Height (net) cm

1,75-2,25

Humidity %

33,14

Amount of sucrose in dry matter %

7,5

Amount of fat in dry matter %

27,5

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1457

Energy (kcal)

348

Fat (g)

18

of which : — saturates (g)

12

Carbohydrate (g)

39

of which: — sugars (g)

5,0

Fibre (g)

1,6

Protein (g)

6,8

Salt (salt equivalent Na×2.5) (g)

1,1

Ingredients

Ingredients declaration

WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, yeast, EGG mass, WHEAT gluten, iodised salt, emulsifiers E322, E471 and E472e, salt, acidity regulator E330, flavourings, colour E160a, dextrose, whole MILK powder, antioxidant E300, enzymes. May contain SOYA, NUTS, 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 -	



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 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) 4.462	Palm oil quantity in loaded product, g / per one piece 22.3

✓ 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

Laminating film, weight g 3.44	Type of packaging material PP 5
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Pieces of product per package
12

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 298	Outer Width, mm 238	Outer Height, mm 139
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Colour brown	Weight, g 159
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Dimensions of the label, mm 100/ 200	Label weight, g 1.83	Type of packaging material PAP 22
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Net weight, kg 6.000	Gross weight, kg 6.202
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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
13

Layers per palette
10

Package per palette
130

Total palette height with the goods, cm 15+
139.0

Total palette weight with the goods, kg
831.4

Data of transportation materials

Shrink film weight / for 1 pallet, g
127.4

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	Shelf life at such temperature
-18° C	12 months

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

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 15 min. Prove for 45 minutes at 26 - 28 °C. Bake for 10-15 minutes at 180 °C.

Serving tips & recommendations (suggestions)

Suitable for making products with fillings

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.

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.