

PRODUCT SPECIFICATION

Producer
UAB "Mantinga Food"

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Article Code of the producer	Barcode of the product	Intrastate nomenclature code	Input data done	Date of review
48630	4771033486302	1905.90.80	16.07.2012	23.25.2021

Product Name
Cheese Italian Snack (packed)

Place of provenance
European Union

1. PRODUCT DESCRIPTION

Product description

packed quick frozen product; to be defrosted and recommend to heat before serving.

Appearance as loaded. Shape	Surface	Colour
rectangular.	spreaded with filling, sanded with grated cheese	base - yellowish, filling - typical composition

Texture	Taste and smell
elastic, porous, without unmixing, holes or seams.	typical of products with such composition, without any extraneous taste and smell.

Product photo



Product photo



Product photo



Physical and chemical characteristics

Weight (net), g 125	The minimal allowable weight (netto) of product g 119.4	Weight (gross), g 127.3	The minimal allowable weight (gross) of product g 121.6	Weight nominal of baked product, g 120
Minimal weight of baked product, g 114.6				
Length (gross) cm 25.0-26.0	Width (gross) cm 9.0-10.0	Height (gross) cm 3.3-4.0	Length (net) cm 19.5-21.0	Width (net) cm 7.0-8.0
Height (net) cm 2.8-3.5				
Humidity % 41,33	Amount of sucrose in dry matter % 4,1	Amount of fat in dry matter % 22,6		

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1237	Energy (kJ) 1291
Energy (kcal) 295	Energy (kcal) 308
Fat (g) 13	Fat (g) 14
of which : — saturates (g) 5,3	of which: — saturates (g) 5,5
Carbohydrate (g) 32	Carbohydrate (g) 33
of which: — sugars (g) 2,4	of which: — sugars (g) 2,5
Fibre (g) 0,98	Fibre (g) 1,0
Protein (g) 12	Protein (g) 12
Salt (salt equivalent Na×2.5) (g) 0,93	Salt (salt equivalent Na×2.5) (g) 0,95

Ingredients

Ingredients declaration

base 56 % (WHEAT flour, water, rapeseed oil, rye sourdough 2,8 % (water, RYE flour), yeast, iodised salt, sugar), CHEESE Gouda 18 %, tomato sauce (water, tomato paste, sugar, modified corn starch, acids E260 and E330, spices), CHEESE Mozzarella 5 % (MILK, starter cultures, enzymes, salt), CHEESE TILSIT 5 % (MILK, salt, preservative E252, starter cultures, enzymes, colour E160a), spices. May contain EGGS, SOYA, CELERY, MUSTARD, SESAME.

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

Does the product contain palm oil? + / -

-

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	Type of packaging material
2.3	PP 5

Pieces of product per package
24

Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	397.6	237.6	165.2

Colour	Weight, g
brown	212

Dimensions of the label, mm	Label weight, g	Type of packaging material
100/ 200	1.83	PAP 22

Net weight, kg	Gross weight, kg
3.000	3.269



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
10

Layers per palette
12

Package per palette
120

Total palette height with the goods, cm 15+
198.2

Total palette weight with the goods, kg
417.4

Data of transportation materials

Shrink film weight / for 1 pallet, g **Type of packaging material**
163 LDPE 4

Palette **Palette weight, kg** **Type of packaging material**
Euro 25 FOR 50

Pallet label (2 units) g **Type of packaging material**
6 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

Method I

Defrost at room temperature for 50 min. After cutting package edge or without package heat up in a microwave 90 s. at 800 W.

Method II

From the frozen state after cutting package edge or without package heat up in a microwave 2 - 2,5 min. at 800 W).

Method III

Defrost at room temperature for 50 min. After removing from package bake the product in an oven for 8-10 min. at 180-200 °C.

Method IV

From the frozen after removing from package bake the product in an oven for 10-12 min. at 180-200 °C.

✓ **Preparation removing the product from the (0 ... +6) ° C temperature**

Method I

After cutting package edge or without it heat in microwave 50 s, 800 W

Method II

After removing package bake in oven 180-200 °C temp. 3,5 min.

✓ **Consume just after baking as soon as you are sure that it is not hot.**

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
(0...+6)° C temperature

shelf life of product
hours
96

shelf life of product
days
4

Product storage conditions and shelf life after baking

keeping
at room temperature

shelf life of product
hours
16

keeping
(0...+6)° C temperature

shelf life of product
hours
24

Shelf life at +63 ° C of product hours
3

Additional information

If the product is sold after heat treatment (baking), its durability is calculated from the end of preparation.

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.