

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
48621	4771033488214	1905 90 80	22.02.2013	26.10.2019

Product Name
Sandwich PANINI with chicken and cheese

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
oval	rough	from white to light yellowish

Ready-to-use product description. Shape	Surface	Colour
oval	rough	from white to light yellowish

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



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight (gross), g	The minimal allowable weight (gross) of product g
235.0	226.0	239.0	230.0

Length (gross) cm	Width (gross) cm	Height (gross) cm	Length (net) cm	Width (net) cm
25,0-27,0	14,0-15,0	3,0-4,5	19,0-21,0	11,0-12,0

Height (net) cm
2,5-4,0

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	Amount of meat %
52,2	0,3	19,2	16,3

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 945	Energy (kJ) 987
Energy (kcal) 225	Energy (kcal) 235
Fat (g) 9,2	Fat (g) 9,4
of which : — saturates (g) 2,9	of which: — saturates (g) 3,0
Carbohydrate (g) 25	Carbohydrate (g) 26
of which: — sugars (g) 1,7	of which: — sugars (g) 1,8
Protein (g) 10	Protein (g) 11
Salt (salt equivalent Na×2.5) (g) 1,6	Salt (salt equivalent Na×2.5) (g) 1,7

Ingredients

Ingredients declaration

panini roll (WHEAT flour, water, rapeseed oil, pregelatinized WHEAT flour, rye sourdough (water, RYE flour), yeast, iodised salt), hot smoked chicken meat 17 % (chicken meat 93 %, water, salt, stabilisers E450, E451, E331, E407, dextrose, antioxidants E316, E301, thickener E415, spice extracts, preservative E262, flavourings), sauce [mayonnaise with sugar and sweetener (rapeseed oil, water, spirit vinegar, starch, EGG yolk, WHEAT starch, sugar, salt, MUSTARD grain, spices, thickeners E412, E401, acids E330, E296, flavourings, colour E160a, sweetener E954), soft cheese 44 % (MILK, starter cultures, salt, preservative E202), wine vinegar, soy sauce (water, SOY hydrolyzate, salt, wine, sugar, acid, flavour enhancers E621, E631, E627, colour E150d, yeast extract, extract chili paprika, plum fam (plum, apples, acidity regulator E330), tomato paste, flavourings, spices, garlic extract), olive oil, garlic, oregano], CHEESE 11 % (contain preservative E252, colour E160a), tomato sauce (water, tomato paste, sugar, dried tomatoes, onion, salt, modified corn starch, spices, acidity regulator E260, preservative E211). May contain FISH, CELERY, SESAME.

✓ **Note: may contain bird bones or fragments.**

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

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 -
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

1000-10000

Salmonella in 25 g

not allowed

L. monocytogenes in 25 g

not allowed

Coagulase positive staphylococci (S. aureus), cfu/ g

100 - 1000

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 - 2,5, non ferous - 2.

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? + / -
-

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
4	PP 5

Packaging materials extra placed in a box, g	Type of packaging material	Quantity pcs.	Name of packing material
2.5	PAP 22	12	Paper envelope

Pieces of product per package
12

Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	398	238	166

Colour	Weight, g
brown	233

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

Net weight, kg	Gross weight, kg
2.820	3.133

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
10

Layers per palette
12

Package per palette
120

Total palette height with the goods, cm 15+
199.2

Total palette weight with the goods, kg
401.1

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

9 months

PREPARATION FOR CONSUMPTION

Method I

Defrost at room temperature for 240 min. After removing product the package, with paper envelope bake for 3-5 minutes at 200 °C.

Method II

Defrost at room temperature for 240 min. Prepackage opened or removed heat in microwave 70-80 s, 800 W

✓ **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.

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.