

PRODUCT SPECIFICATION

Producer
UAB "Mantinga Food"

Address
Stoties g. 51, LT-68261, Marijampolė Lithuania tel.: 8-343-71448 fax.: +370 343 72576 e-mail:
mantingafood@mantinga.lt



Article Code of the producer	Barcode of the product	Intrastate nomenclature code	Input data done	Date of review
47C126	4779031271791	1905.90.80	07-05-2014	09.09.2022

Product Name
Pizza SUPREME

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
round	spread with filling, sanded with grade 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



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Maximum permitted weight, g	Weight (gross), g	The minimal allowable weight (gross) of product g
400	388.0	503	503.2	488.2

Weight nominal of baked product, g	Minimal weight of baked product, g
370	358.9

Length (gross) cm	Width (gross) cm	Height (gross) cm	Height (net) cm	Diameter (net) cm
27,6	27,6	4,6	3,5-4,5	25,0-26,0

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	Amount of meat %
48,3	4,8	24,4	4,6

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1095	Energy (kJ) 1178
Energy (kcal) 262	Energy (kcal) 282
Fat (g) 13	Fat (g) 14
of which : — saturates (g) 5,3	of which: — saturates (g) 5,7
Carbohydrate (g) 26	Carbohydrate (g) 28
of which: — sugars (g) 2,5	of which: — sugars (g) 2,7
Fibre (g) 1,7	Fibre (g) 1,8
Protein (g) 9,3	Protein (g) 10
Salt (salt equivalent Na×2.5) (g) 1,4	Salt (salt equivalent Na×2.5) (g) 1,5

Ingredients

Ingredients declaration

base (WHEAT flour, water, vegetable oils - rapeseed, shea and palm, rye sourdough (water, RYE flour), yeast, dextrose, iodised salt, emulsifiers E481 and E471, stabiliser E170, acidity regulator E341, flavouring, colour E160a, antioxidant E300), sauce 17 % (water, tomato paste, rapeseed oil, modified starches, iodised salt, sugar, stabiliser E415, gelling agent E401, flavourings (contains flavor enhancers E621, E627 and E631), oregano, acidity regulator E331, black pepper), CHEESE 15 %, spinach and garlic sauce 6 % (SOUR CREAM, spinach 0,7%, rapeseed oil, modified potato and corn starch, garlic granules 0,05 %, iodised salt), champignons 5 %, cold-smoked salami 5% (pork, pork fat, salt with a preservative E250, dextrose, spices and their extracts, oligofructose, antioxidants E300, E316 and E392, flavouring, spice extracts , smoke flavouring) , paprika 3 %, canned black olives 2 % (olives, salt, stabiliser E579), onion 2 %, oregano 0,12 %. May contain EGGS, SOYA, MUSTARD, 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 - 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? + / - +		Palm oil quantity in loaded product, % (g / 100 g) 0.6	Palm oil quantity in loaded product, g / per one piece 2.4

✓ 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 4.2	Type of packaging material HDPE 2
Box, g 99	Type of packaging material PAP 21
Pieces of product per package 4	

Outer packaging

Outer packaging film	Type of packaging material LDPE 4	Outer Length, mm 276	Outer Width, mm 184	Outer Height, mm 276
Colour transparent	Weight, g 10			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 1.600	Gross weight, kg 2.025			

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		Data of transportation materials		
Package per layer	16	Shrink film weight / for 1 pallet, g	Type of packaging material	
		262	LDPE 4	
Layers per palette	6	Palette	Palette weight, kg	Type of packaging material
		Euro	25	FOR 50
Package per palette	96	Pallet label (2 units) g	Type of packaging material	
		6	PAP 22	
Total palette height with the goods, cm 15+	165.6	Edges 4 pcs., g	Type of packaging material	
		1040	PAP 21	
Total palette weight with the goods, kg	222.2	Pallet sheet weight, g	Quantity of pallet sheets, pcs	Type of packaging material
		377	4	PAP 20

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	9 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION
Method I
Defrost at room temperature for 30 - 40 min. After removing from package bake the product in an oven for 10 - 13 min. at 200 °C.
Method II
From the frozen after removing from package bake the product in an oven for 13-16 min. at 220 °C.
✓ 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.