

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**

47C127

Barcode of the product

4779031271814

Intrastate nomenclature code

1905.90.80

Input data done

12-09-2014

Date of review

15.09.2022

Product Name

Pizza AMERICANA Passionata

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape

round

Surface

spread with filling, sanded with grade cheese

Colour

base - yellowish, filling - typical composition

Texture

elastic, porous, without unmixing, holes or seams.

Taste and smell

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

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

400

The minimal allowable weight (netto) of product g

388.0

Weight (gross), g

503.2

The minimal allowable weight (gross) of product g

488.2

Length (gross) cm

27,6

Width (gross) cm

27,6

Height (gross) cm

4,6

Height (net) cm

3,5-4,5

Diameter (net) cm

25,0-26,0

Humidity %

42,0

Amount of sucrose in dry matter %

4,6

Amount of fat in dry matter %

23,8

Amount of meat %

7,2

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1229

Energy (kcal)

293

Fat (g)

14

of which : — saturates (g)

5,9

Carbohydrate (g)

31

of which: — sugars (g)

2,7

Fibre (g)

1,7

Protein (g)

10

Salt (salt equivalent Na×2.5) (g)

1,3

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 (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 %, hot smoked bacon 7,5 % (bacon 97%, salt, spices, dried carrots, acidity regulators E451, E262 and E327, stabiliser E331, thickener E407, glucose syrup, dextrose, flavourings, antioxidant E301, preservative E250), spinach and garlic sauce 6 % (SOUR CREAM, spinach 0,7 %, rapeseed oil, modified starches, garlic 0,05 %, iodised salt, stabiliser E415, gelling agent E401, acidity regulator E331), champignons 5 %, onion 4 %, oregano. 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) 0.71	Palm oil quantity in loaded product, g / per one piece 2.8

✓ 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 220 min. at 13-16 °C.

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

Serving tips & recommendations (suggestions)

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

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.