PRODUCT SPECIFICATION

Producer UAB "Mantinga Food"

Address

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Article Code of the producer 487147	Barcode of the product 4779031271838	Intrastate nomenclature code 1905.90.80	Input data done 2014-07-21	Date of review 2019-12-04	
Product Name Italian Sandwich with Chick	ken Paprika and Mango Sauc	ie			
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 round	Surface uneven sp	rinkled with red pepper seasoning, available at big crack	Colour from yelowish to light brown
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		Product photo	





Physical and chemical characteristics

Weight (net), g 225	The minimal allowable weight (netto) of product g 216.0	Weight (gross), g 231.6	The minimal allowable weight (gross) of product g 222.6	
Length (gross) cm 22.5-23.5	Width (gross) cm 16.0-17.0	Height (gross) cm 3.0-4.0	Height (net) cm 3.0-4.0	Diameter (net) cm 12.5-15.5
Humidity % 42.73	Amount of sucrose in dry matter % 1.7	Amount of fat in dry matter % 30.4	Amount of meat % 16.1	

Nutrition declaration per 100 g product as loaded
Energy (kJ) 1263
Energy (kcal) 302
Fat (g) 17
of which : — saturates (g) 2.7
Carbohydrate (g) 27
of which: — sugars (g) 4.4
Fibre (g) 1.3
Protein (g) 9.7
Salt (salt equivalent Na×2.5) (g) 1.4

Ingredients

Ingredients declaration

roll (WHEAT flour, water, rapeseed oil, sourdough (water, RYE flour), yeast, iodised salt, sugar, sweet paprika 0,5%), mango sauce with sugar and sweetener 21 % (rapeseed oil, water, mango 15 %, spirit vinegar, corn starch, EGG yolk, sugar, salt, WHEAT starch, MUSTARD grain, spices, iodised salt, chili paprika, black pepper, thickeners E412 and E401, acids E330 an E296, flavourings, colour E160a, sweetener E954, acidity regulator E260), fried chicken meat 17 % (chicken meat 95 %, spices and their extracts, iodised salt, flavourings, garlic granules, onion powder, black pepper, sweet paprika), CHEESE, red paprika 8 %. May contain SOYA, CELERY, SESAME, FISH.

 \checkmark Note: may contain bird bones or fragments.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info				
1. Cereals containing gluten and prod. thereof: wheat, rye, barley, o spelt +	2. Crustacea ats, _	ans	3. Eggs +	
4. Fish ?	5. Peanuts a -	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 thereof ?	seeds and products	12. Sulphur dioxide and sulphites -	
13. Lupin and products thereof	14. Mollusc: -	s and products thereof		
6 Symbols: + contains in product of cross-contamination	t / - free of product	/ ? there is a risk		
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				
Microbiological criteria do not	exceed the permiss	sible amounts that are specifi	ed in the legislations of EU and Lithuania for ready-to-eat product.	
Metal risk prevention				
Metal detection / min Φ (mm): steel -				
Amount of Trans fatty acids g/ 100 fat <2	-			
Other food safety characteristi	с			
- vegetar	ians + / -	Suitable for lacto vegetarians + / - -	Suitable for ovo vegetarians + / - -	
Suitable for Coeliac diet Halal + / + /		Kosher + / - -	Organic + / - -	
Does the product contain palm oil? + / - -				
This product is not genetically	This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.			
Pesticides, toxins, heavy meta	ls, radionuclides co	ontrolled in raw materials by s	suppliers - uncontrolled in the final product.	

3. PACKAGING DATA

Inner packaging						
Laminating film, weight g 3.7	Type of pack material PP 5					
Bag, g 2.9	Type of pack material PAP 22					
Pieces of product per package 14						
Outer packaging						
Outer packaging	Type of pack material PAP 20	aging	Outer Length, mm 394.6	Outer Width, mm 293.6	Outer Height, mm 165.2	
Colour brown	Weight, g 263					
Dimensions of the label, n 100/ 200		Label weight 1.83	, g	Type of packaging material PAP 22		
Net weight, kg 3.150	Gross weight 3.507	t, kg				
Marking according ISO 780 Packaging - Pictorial marking for handling of goods Fragile, must be treated with caution.		I				
Traceability data "Best before" date (dd.mm. ₎		n/Lot № (Lxxxx	<)			
Loading information		Data of transportation materials				
Package per layer 8		Shrink film weight / for 1 pallet, g 163.2	Type of packaging materia	al		
Layers per palette 12 Package per palette		Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50		
96 Total palette height with the goods, cm 15+ 198.2		Pallet label (2 units) g 6	Type of packaging material PAP 22			
Total palette weight with the goods, kg 361.8						

4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

Storage and transportation te	mperature,°C
Storage and transportation temperature,°C -18° C	Shelf life at such temperature 9 months
✓ Precaution: Do not refreeze aft	
PREPARATION FOR CONSUM	IPTION
Method I Defrost at room temperature for 180 - 70 s, 800 W	-240 min., with prepackage. Package removed, with paper prepackage or without, heat in microwave 60
Method II Defrost at room temperature for 180 removed.	-240 min., with prepackage. Bake in an oven for 3-5 min., at 180 - 200 °C., Package and paper bag
°C temp. 3-5 min.	-240 min., with prepackage. After removing package (with paper bag) bake in a contact grill 180 - 200
\checkmark Consume just after baking as s	oon as you are sure that it is not hot.
If different method of product safety requirements and is safety	preparation is used instead of following instructions specified, the customer must ensure that the final product complies with food ife for consumption.
Storage conditions and shelf	life of product after defrosting
In unopened package (0+6)° C temperature 72	fe of product shelf life of product days
Other information	
i present specification, until the	arket or labelled prior to the last change made in this specification, some information on the packaging may be differ from the e stocks of the products are exhausted. Comply with the legal requirements of Republic Lithuania and European Union. Technical Documentation of the Company. Critical Control Points are controlled by the HACCP system.
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