

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
487149	4779031271852	1905.90.80	25.04.2014	10.12.2019

Product Name
Italian Sandwich with Mozzarella Tomatoes and Basil Sauce

Place of provenance
European Union

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
round	uneven sprinkled with red pepper seasoning, available at big crack	from yellowish to light brown

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	
200	191.0	206.6	197.6	
Length (gross) cm	Width (gross) cm	Height (gross) cm	Height (net) cm	Diameter (net) cm
22.5-23.5	16.0-17.0	3.0-4.0	3.0-4.0	12.5-15.5
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %		
37.25	0.5	38.2		

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1494	Energy (kJ) 1493
Energy (kcal) 359	Energy (kcal) 359
Fat (g) 24	Fat (g) 24
of which : — saturates (g) 4.0	of which: — saturates (g) 4.0
Carbohydrate (g) 26	Carbohydrate (g) 26
of which: — sugars (g) 1.8	of which: — sugars (g) 1.8
Fibre (g) 2.0	Fibre (g) 1.9
Protein (g) 8.7	Protein (g) 8.7
Salt (salt equivalent Na×2.5) (g) 1.4	Salt (salt equivalent Na×2.5) (g) 1.4

Ingredients

Ingredients declaration

bread (WHEAT flour, water, rapeseed oil, rye sourdough (water, RYE flour), yeast, SESAME seeds 1,3 %, iodised salt, flax-seeds 0,5 %, sugar, parsley, garlic granules), basil sauce with sugar and sweetener 24 % (rapeseed oil, water, spirit vinegar, corn starch, sunflower oil, basil 3 %, EGG yolk, sugar, salt, WHEAT starch, MUSTARD grain, spices, fully hydrogenated rapeseed oil, garlic granules, black pepper, thickeners E412 and E401, acids E330 and E296, flavourings, colour E160a, sweetener E954, flavour enhancer E621, stabiliser E509), Mozzarella cheese 18 % (MILK, salt, enzymes, acidity regulator E330), semi-dried tomatoes 7 %. May contain SOYA, CELERY, FISH.

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

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 - 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 + / - -
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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
3.7	PP 5

Bag, g	Type of packaging material
2.9	PAP 22

Pieces of product per package
14

Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	394.6	293.6	165.2

Colour	Weight, g
brown	263

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

Net weight, kg	Gross weight, kg
2.800	3.157



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
8

Layers per palette
12

Package per palette
96

Total palette height with the goods, cm 15+
198.2

Total palette weight with the goods, kg
328.2

Data of transportation materials

Shrink film weight / for 1 pallet, g	Type of packaging material
163.2	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

✓ **Precaution: Do not refreeze after defrosting!**

PREPARATION FOR CONSUMPTION

Method I

Defrost at room temperature for 180-240 min., with prepackage. Bake for 3.5 minutes at 180-200 °C. Package and paper bag removed.

Method II

Defrost at room temperature for 180-240 min., with prepackage. After cutting package edge or without it heat in microwave 60 - 70 s, 800 W

Method III

Defrost at room temperature for 180-240 min., with prepackage. After removing package (with paper bag) bake in a contact grill 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	shelf life of product days
	72	3

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.