

## 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**

51B597 EST

**Barcode of the product**

4779031276215

**Barcode on the carton**

4779031276222

**Intrastate nomenclature code**

1905.90.80.

**Input data done**

23.01.2019

**Product Name**

Kebab with Chicken and Vegetables

## 1. PRODUCT DESCRIPTION

**Product description**

fresh, chilled sandwiches.

**Appearance as loaded. Shape**

round

**Surface**

smooth, slight cracks are possible

**Colour**

from yellowish to brown

**Taste and smell**

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

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

280

**The minimal allowable weight (netto) of product g**

271.0

**Weight (gross), g**

291.9

**The minimal allowable weight (gross) of product g**

282.9

**Length (gross) cm**

32,0-33,0

**Width (gross) cm**

8,5-9,5

**Height (gross) cm**

3,0-4,0

**Length (net) cm**

28,0-30,0

**Width (net) cm**

8,0-9,5

**Height (net) cm**

2,5-3,5

**Humidity %**

52,51

**Amount of sucrose in dry matter %**

0,1

**Amount of fat in dry matter %**

24,6

**Amount of meat %**

15,1

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1030	<b>Energy (kJ)</b> 1032
<b>Energy (kcal)</b> 246	<b>Energy (kcal)</b> 246
<b>Fat (g)</b> 12	<b>Fat (g)</b> 12
<b>of which : — saturates (g)</b> 1,1	<b>of which: — saturates (g)</b> 1,1
<b>Carbohydrate (g)</b> 26	<b>Carbohydrate (g)</b> 26
<b>of which: — sugars (g)</b> 2,1	<b>of which: — sugars (g)</b> 2,2
<b>Fibre (g)</b> 0,4	<b>Fibre (g)</b> 0,4
<b>Protein (g)</b> 8,3	<b>Protein (g)</b> 8,4
<b>Salt (salt equivalent Na×2.5) (g)</b> 1,2	<b>Salt (salt equivalent Na×2.5) (g)</b> 1,2

## Ingredients

### Ingredients declaration

lavash (WHEAT flour, water, sugar, iodised salt, yeast, preservative E282, thickeners E412 and E415), mayonnaise with sugar and sweetener (rapeseed oil, water, vinegar, starch, modified starch, EGG yolk, sugar, salt, MUSTARD grain, WHEAT starch, spices, thickeners E412 and E401, acids E330 and E296, flavouring, colour E160a, sweetener E954), hot smoked chicken 16 % (chicken meat 93 %, water, salt, stabilisers E450, E451, E331 and E407, dextrose, antioxidants E316 and E301, thickener E415, spice extracts, preservative E262, flavourings), peking cabbage 14 %, marinated cucumbers with sweetener 7 % (cucumbers, vinegar, salt, spices (contain MUSTARD), preservative E211, flavouring, sweetener E954), dried tomatoes 2 %, sauce (sugar, tomato paste, water, vinegar, orange juice, molasses, salt, olive oil, spices, modified starch, thickener E415, smoke flavouring, preservative E211), mustard (water, MUSTARD grain vinegar, salt, antioxidant E224, acidity regulator E330, sugar, rapeseed oil, stabilisers E412 and E415, spices (contain CELERY), chili paprika, onion powder. May contain FISH, SESAME, SOY and MILK products.

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

✓ **Packaged in a protective atmosphere.**

## 2. FOOD SAFETY CHARACTERISTICS

## Allergen Info

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, spelta +	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

### Salmonella in 25 g

not allowed

### L. monocytogenes in 25 g

not allowed

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

$\leq 10^2$

### E. coli, cfu/g

$\leq 10^2$

### Enterobacteria cuf/ g

$\leq 10000$

**i** Microbiological criteria do not exceed the permissible amounts that are specified in the legislations of EU and Lithuania for ready-to-eat product.

## 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.

## Defects

1. Uneven distribution of the filling	100 pcs. target , % 5
2. Possible package smudge with ingredients	100 pcs. target % 5

### 3. PACKAGING DATA

Inner packaging				
Laminating film, weight g	Type of packaging material			
5.2	OTHER 7			
Tray weight, g	Type of packaging material			
6.7	C/PAP 81			
Pieces of product per package				
6				
Outer packaging				
Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	393	292	99
Colour	Weight, g			
brown	192			
Dimensions of the box label, mm	Box label weight, g		Type of packaging material	
65/ 100	0.62		PAP 22	
Net weight of 1 carton, kg	Gross weight of 1 carton, kg			
1.680	1.944			
<p><b>i</b> Marking according ISO 780 Packaging - Pictorial marking for handling of goods  <i>Fragile, must be treated with caution.</i></p>				
Traceability data				
Expiry date and lot number (Lxxxx)				
Loading information		Data of transportation materials		
Cartons per layer		Shrink film weight / for 1 pallet, g	Type of packaging material	
8		217.6	LDPE 4	
Layers per palette		Palette	Palette weight, kg	Type of packaging material
17		Euro	25	FOR 50
Cartons per palette		Pallet label (2 units) g	Type of packaging material	
136		6	PAP 22	
Total palette height with the goods, cm 15+				
168.3				
Total palette weight with the goods, kg				
289.6				

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

## Storage and transportation temperature, °C

Storage and transportation temperature, °C

(+2...+6)° C

Shelf life at such temperature

7 d.

## PREPARATION FOR CONSUMPTION

### Method I

After cutting package edge or without it heat in microwave 70 - 80 s, 800 W

### Method II

After removing package ( and 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.

## 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.