

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**

51A137

Barcode of the product

4779031276994

Barcode on the carton

4779031277007

Intrastate nomenclature code

1905.90.80

Input data done

17.05.2019

Date of review

02.08.2021

Product Name

SOFT BREAD Sandwich with Chicken Kebab Meat, Cherry Tomatoes and Mild Hot Sauce

1. PRODUCT DESCRIPTION

Product description

fresh, chilled sandwiches.

Appearance as loaded. Shape

Triangle

Surface

porous

Colour

yellowish

Taste and smell

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

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

170

The minimal allowable weight (netto) of product g

162.3

Weight (gross), g

193.8

The minimal allowable weight (gross) of product g

185.1

Minimal weight of baked product, g

0.0

Length (gross) cm

14,0

Width (gross) cm

10,0

Height (gross) cm

14,5

Length (net) cm

10,5-11,5

Width (net) cm

5,0 - 6,5

Height (net) cm

10,0 - 12,0

Humidity %

53,4

Amount of sucrose in dry matter %

7,7

Amount of fat in dry matter %

25,0

Amount of meat %

15,6

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1002

Energy (kcal)

239

Fat (g)

12

of which : — saturates (g)

1,5

Carbohydrate (g)

23

of which: — sugars (g)

3,6

Fibre (g)

1,9

Protein (g)

8,9

Salt (salt equivalent Na×2.5) (g)

1,4

Ingredients

Ingredients declaration

bread (WHEAT flour, water, WHEAT sourdough (water, WHEAT flour), yeast, rapeseed oil, invert sugar, salt, acidity regulator E262, malted WHEAT flour, bean flour), chicken kebab meat 19 % (chicken meat 84 %, water, SOY protein, stabilisers E450, E331, E262 and E451, salt, potato starch, thickener E460, glucose syrup, onion, dextrose, spices, spice extracts, MILK, MILK proteins), mayonnaise (rapeseed oil, water, sugar, modified corn starch, salt, EGG yolk powder, glucose syrup, MUSTARD seeds, spirit vinegar, spices, stabilisers E412, E415, E401 and E410, acids E260, E330, E296), salad, cherry tomatoes 5 %, cucumbers, sweet paprika, green onion, garlic granules, oregano, iodised salt, smoked chili paprika 0,1 %. May contain FISH, CELERY, SESAME products. May contain chicken bones or fragments.

✓ **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, 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

$\leq 10^2$

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

≤ 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.

Metal risk prevention

Metal detection / min Φ (mm): steel - 4, iron - 2,5, non ferous - 2.

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? + / -
-

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 , % 10
2. Possible package smudge with ingredients	100 pcs. target % 10

3. PACKAGING DATA

Inner packaging

Laminating film, weight
g
2.35

Cup, weight g
9.1

Type of packaging material
PET 1

Pocket weight, g
12.3

Type of packaging material
PAP 21

Pieces of product per package
6

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 296	Outer Width, mm 236	Outer Height, mm 159
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Colour
brown

Weight, g
149

Dimensions of the label, mm 65/ 100	Label weight, g 0.62	Type of packaging material PAP 22
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Net weight, kg 1.020	Gross weight, kg 1.312
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i Marking according ISO 780 Packaging - Pictorial marking for handling of goods
Fragile, must be treated with caution.



Traceability data

Expiry date and lot number (Lxxxx)

Loading information

Package per layer

13

Layers per palette

10

Package per palette

130

Total palette height with the goods, cm 15+

159.0

Total palette weight with the goods, kg

195.6

Data of transportation materials

Shrink film weight / for 1 pallet, g

83.2

Type of packaging material

PP 5

Palette

Euro

Palette weight, kg

25

Type of packaging material

FOR 50

Pallet label (2 units) g

6

Type of packaging material

PAP 22

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

Preparation for consumption

Product is ready to eat.

- 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 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.

