

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**

51A139

Barcode of the product

4779031277076

Barcode on the carton

4779031277083

Intrastate nomenclature code

1905.90.80

Input data done

16.05.2019

Product Name

SPECIAL Polar Bread Sandwich with Ham and Cheese

Place of provenance

Lithuania

1. PRODUCT DESCRIPTION

Product description

fresh, chilled sandwiches.

Appearance as loaded. Shape

triangle

Surface

porous

Colour

from white to light yellowish

Taste and smell

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

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

155

The minimal allowable weight (netto) of product g

148.0

Weight (gross), g

178.5

The minimal allowable weight (gross) of product g

170.5

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

11,4 - 12,0

Width (net) cm

6,0 - 7,0

Height (net) cm

11,4 - 12,0

Humidity %

46,5

Amount of sucrose in dry matter %

0,4

Amount of fat in dry matter %

24,2

Amount of meat %

16,1

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1125

Energy (kcal)

269

Fat (g)

13

of which : — saturates (g)

2,8

Carbohydrate (g)

27

of which: — sugars (g)

4,0

Fibre (g)

1,9

Protein (g)

10

Salt (salt equivalent Na×2.5) (g)

1,3

Ingredients

Ingredients declaration

bread (WHEAT flour, water, sugar, RYE flour, yeast, rapeseed oil, salt, inactivated RYE sourdough, emulsifiers E471 and E472e, WHEAT gluten, raising agent E503, flour treatment agent E300), sauce with sugar and sweetener (rapeseed oil, water, spirit vinegar, corn starch, EGG yolk, MUSTARD powder, sugar, salt, WHEAT starch, spices, MILK powder, garlic granules, thickeners E412, E401 and E415, acidity regulators E330, E296, E260, E300 and E296, colours E160a and E161b, sweetener E954, preservative E211, flavouring), hot smoked pork ham (pork 83 %, water, salt, stabilisers E451 and E407a, pig protein, sugar, yeast extract, antioxidants E316 and E330, flavouring, smoke flavouring, thickener E415, spices and their extracts, preservatives E250 and E262, acidity regulator E334), CHEESE 10 %, salad, semi-dried tomatoes. May contain FISH, SOYA, CELERY, SESAME.

✓ **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

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.

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

Cup, weight g 11.2	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
Colour brown	Weight, g 149			
Dimensions of the box label, mm 65/ 100	Box label weight, g 0.62	Type of packaging material PAP 22		
Net weight of 1 carton, kg 0.930	Gross weight of 1 carton, kg 1.221			

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	Data of transportation materials		
Cartons per layer 13	Shrink film weight / for 1 pallet, g 83.2	Type of packaging material LDPE 4	
Layers per palette 10	Pallet Euro	Pallet weight, kg 25	Type of packaging material FOR 50
Cartons per palette 130	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+ 159.0			
Total palette weight with the goods, kg 183.8			

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 12 d.

PREPARATION FOR CONSUMPTION
Preparation for consumption Product is ready to eat.

Other information
<p>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.</p>