

## 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



<b>Article Code of the producer</b>	<b>Barcode of the product</b>	<b>Barcode on the carton</b>	<b>Intrastate nomenclature code</b>	<b>Input data done</b>
476406	4779031277748	4779031277755	1905.90.80	17.02.2020

**Date of review**  
11.02.2021

**Product Name**  
Italian Snack with Chicken Kebab and Tomato

**Place of provenance**  
European Union

## 1. PRODUCT DESCRIPTION

### Product description

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

<b>Appearance as loaded. Shape</b> rectangular	<b>Surface</b> couted with sauce, sanded with filling and grade cheese	<b>Colour</b> base - yellowish, filling - typical composition
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<b>Ready-to-use product description. Shape</b> rectangular	<b>Surface</b> coated with filling, melted cheese	<b>Colour</b> base - yellowish, filling - typical composition
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<b>Texture</b> elastic, porous, without unmixing, holes or seams.	<b>Taste and smell</b> typical of products with such composition, without any extraneous taste and smell.
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### Product photo



### Physical and chemical characteristics

<b>Weight (net), g</b> 125	<b>The minimal allowable weight (netto) of product g</b> 119.4	<b>Weight (gross), g</b> 127.3	<b>The minimal allowable weight (gross) of product g</b> 121.6	<b>Weight nominal of baked product, g</b> 120
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**Minimal weight of baked product, g**  
114.6

<b>Length (gross) cm</b> 25,0-26,0	<b>Width (gross) cm</b> 9,0-10,0	<b>Height (gross) cm</b> 3,3-4,0	<b>Length (net) cm</b> 19,5-21,0	<b>Width (net) cm</b> 7,0-8,0
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**Height (net) cm**  
2,8-3,5

<b>Humidity %</b> 40,94	<b>Amount of sucrose in dry matter %</b> 3,2	<b>Amount of fat in dry matter %</b> 25,5	<b>Amount of meat %</b> 7,7
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Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1254	<b>Energy (kJ)</b> 1315
<b>Energy (kcal)</b> 300	<b>Energy (kcal)</b> 314
<b>Fat (g)</b> 15	<b>Fat (g)</b> 16
<b>of which : — saturates (g)</b> 3,8	<b>of which: — saturates (g)</b> 4
<b>Carbohydrate (g)</b> 31	<b>Carbohydrate (g)</b> 32
<b>of which: — sugars (g)</b> 1,9	<b>of which: — sugars (g)</b> 2
<b>Fibre (g)</b> 1,9	<b>Fibre (g)</b> 2
<b>Protein (g)</b> 9,2	<b>Protein (g)</b> 9,6
<b>Salt (salt equivalent Na×2.5) (g)</b> 1,5	<b>Salt (salt equivalent Na×2.5) (g)</b> 1,6

## Ingredients

### Ingredients declaration

base (WHEAT flour, water, rapeseed oil, RYE sourdough (water, RYE flour), yeast, iodised salt, sugar), sauce (SOUR cream, mayonnaise with sugar and sweetener (rapeseed oil, water, spirit vinegar, corn starch, EGG yolk, WHEAT starch, sugar, salt, MUSTARD grain, spices, thickeners E412 and E401, acids E330 and E296, flavourings, colour E160a, sweetener E954), water, sugar, onion powder, iodised salt, garlic granules, oregano, wine vinegar, chili paprika, white pepper), fried chicken 10 % (chicken meat 80 %, water, glucose syrup, stabilisers E450, E331 and E262, flavourings (contains LACTOSE), salt, dextrose, spices and their extracts), protein product (water, palm oil, MILK proteins, potato starch, emulsifying salts E331, salt, flavouring, colour E160a), CHEESE, tomatoes 5 %, red onion. [May contain SOYA, SESAME products.](#)

✓ **Note: May be drupe or fragments thereof.**

## 2. FOOD SAFETY CHARACTERISTICS

## Allergen Info

### ✓ Allergen info by VITAL

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

### Salmonella in 25 g

not allowed

### L. monocytogenes in 25 g

not allowed

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

<100

**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 + / - -
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.

## 3. PACKAGING DATA

### Inner packaging

<b>Laminating film, weight g</b>	<b>Type of packaging material</b>
2.3	HDPE 2

**Pieces of product per package**  
24

### Outer packaging

<b>Outer packaging</b>	<b>Type of packaging material</b>	<b>Outer Length, mm</b>	<b>Outer Width, mm</b>	<b>Outer Height, mm</b>
box	PAP 20	398	238	166

<b>Colour</b>	<b>Weight, g</b>
brown	233

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

<b>Net weight, kg</b>	<b>Gross weight, kg</b>
3.000	3.290



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**  
10

**Layers per palette**  
12

**Package per palette**  
120

**Total palette height with the goods, cm 15+**  
199.2

**Total palette weight with the goods, kg**  
420.0

### Data of transportation materials

**Shrink film weight / for 1 pallet, g**      **Type of packaging material**  
163      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 50 min. After cutting package edge or without package heat up in a microwave 90 s at 800 W.

### Method II

From the frozen state after cutting package edge or without package heat up in a microwave 2-2,5 min. at 800 W.

### Method III

Defrost at room temperature for 50 min. After removing from package bake the product in an oven for 8-10 min. at 180-200°C.

### Method IV

From the frozen after removing from package bake the product in an oven for 10-12 min. at 180-200 °C.

✓ **Preparation removing the product from the (0 ... +6) ° C temperature**

### Method I

From the frozen after removing from package bake the product in an oven for 3-5 min. at 180-200 °C.

### Method II

From the frozen state after cutting package edge or without package heat up in a microwave 50 s. at 800 W.

**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  
96

shelf life of product  
days  
4

## Product storage conditions and shelf life after baking

keeping  
at room temperature

shelf life of product  
hours  
16

keeping  
(0...+6)° C temperature

shelf life of product  
hours  
24

**Shelf life at +63 ° C of product hours**

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.