

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**

51A144

Barcode of the product

4779031278929

Barcode on the carton

4779031278936

Intrastate nomenclature code

1905.90.80

Input data done

01.03.2021

Product Name

SOFT BREAD Sandwich with Mozzarella and Cherry Tomatoes

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.

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

175

The minimal allowable weight (netto) of product g

167.1

Weight (gross), g

198.5

The minimal allowable weight (gross) of product g

189.6

Length (gross) cm

14,0

Width (gross) cm

10,0

Height (gross) cm

14,5

Length (net) cm

11,0-12,0

Width (net) cm

5,0-6,3

Height (net) cm

11,0-12,0

Humidity %

52,8

Amount of sucrose in dry matter %

6,7

Amount of fat in dry matter %

28,9

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1060

Energy (kcal)

254

Fat (g)

14

of which : — saturates (g)

1,7

Carbohydrate (g)

23

of which: — sugars (g) by research protocol

3,9

Fibre (g)

1,4

Protein (g)

8,2

Salt (salt equivalent Na×2.5) (g)

1,1

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), cheese mocarela 31 % (MILK, salt, starter cultures, enzymes), mayonnaise (rapeseed oil, water, sugar, modified corn starch, salt, EGG yolk powder, glucose syrup, MUSTARD grain, spirit vinegar, spices, stabilisers E412, E415, E401 and E410, acids E260, E330, E296), cherry tomatoes 6 %, cream cheese (MILK, CREAM, WHEY protein concentrate, salt, stabiliser E410, acid E330, starter cultures), spinach, basil, iodised salt, spices. May contain FISH, SOYA, CELERY, SESAME products.

✓ 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

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 , % 15
2. Possible package smudge with ingredients	100 pcs. target % 15

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 label, mm 65/ 100	Label weight, g 0.62		Type of packaging material PAP 22	
Net weight, kg 1.050	Gross weight, kg 1.341			

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

199.4

Data of transportation materials

Shrink film weight / for 1 pallet, g

83.2

Type of packaging material

LDPE 4

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.



5. PHOTOGRAPHIC STANDARTS

Product prior to baking /cooking

i Target

Appearance:

The filling is evenly distributed, the product packaging is clean, raw material no fallen out.

Photo



Photo



i Minimum acceptability

Appearance:

Slight disintegration of the filling, slight spillage of raw materials and smeared packaging are possible. The product still looks delicious and appealing.

Photo



Photo



i Reject

Appearance:

Uneven distribution of the filling, the packaging is heavily soiled with the components of the product. The sandwich has lost its marketable appearance.

Photo



Photo

