

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**

51A5117

Barcode of the product

4779031279018

Barcode on the carton

4779031279025

Intrastate nomenclature code

1905.90.80

Input data done

01.03.2021

Product Name

Sandwich GIGA with Chicken, Cucumbers and Cheese

1. PRODUCT DESCRIPTION

Product description

fresh, chilled sandwiches.

Appearance as loaded. Shape

round

Surface

smooth, small cracks possible, with sprinkles

Colour

yellowish 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**

260

The minimal allowable weight (netto) of product g

251.0

Weight (gross), g

265.7

The minimal allowable weight (gross) of product g

256.7

Length (gross) cm

22,0 - 23,5

Width (gross) cm

14,5 - 16,5

Height (gross) cm

4,2 - 6,0

Height (net) cm

4,0 - 5,5

Diameter (net) cm

15,0 - 17,0

Humidity %

43,2

Amount of sucrose in dry matter %

8,3

Amount of fat in dry matter %

22,8

Amount of meat %

12,5

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1183	Energy (kJ) 1188
Energy (kcal) 282	Energy (kcal) 283
Fat (g) 13	Fat (g) 13
of which : — saturates (g) 1,9	of which: — saturates (g) 1,9
Carbohydrate (g) 32	Carbohydrate (g) 32
of which: — sugars (g) by research protocol 6,5	of which: — sugars (g) by research protocol 6,5
Fibre (g) 1,5	Fibre (g) 1,4
Protein (g) 8,6	Protein (g) 8,8
Salt (salt equivalent Na×2.5) (g) 1,4	Salt (salt equivalent Na×2.5) (g) 1,4

Ingredients

Ingredients declaration

roll (WHEAT flour, water, dextrose, vegetable oils - palm and rapeseed, yeast, RYE flour, iodised salt, WHEAT semolina, salt, rosemary, basil, sweet paprika, oregano, garlic, thyme, emulsifiers E322, E471 and E481, acidity regulators E330 and E341, flavouring, colour E160a, stabiliser E170, antioxidant E300), sauce (rapeseed oil, water, sugar, modified corn starch, tomato paste, salt, EGG yolk powder, glucose syrup, MUSTARD grain, spirit vinegar, spices, chili paprika, garlic granules, black pepper, paprika powder, iodised salt, stabilisers E412, E415, E401 and E410, acids E260, E330 and E296, preservative E211), hot smoked chicken meat 13 % (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, cucumbers 3 %, CHEESE 2 %, green onion. May contain SOYA, CELERY, SESAME, FISH 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, 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

<= 10²

Salmonella in 25 g

not allowed

L. monocytogenes in 25 g

not allowed

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

<= 10²

E. coli, cfu/g

<=10²

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 % 10

3. PACKAGING DATA

Inner packaging

Laminating film, weight g 5.7	Type of packaging material OTHER 7
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Pieces of product per package
4

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 1.040	Gross weight, kg 1.212			

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

182.6

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

Method I

After cutting package edge or without it heat in microwave 70 - 90 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.



5. PHOTOGRAPHIC STANDARTS

Product after baking /cooking

i Target

Appearance:

The filling is evenly distributed. The packaging is clean.

Photo



Photo



i Minimum acceptability

Appearance:

Possible filling not in the center, the packaging slightly smeared with sauce or vegetables spilled. But the product still looks quality.

Photo



i Reject

Appearance:

Spilled filling, the package is smeared with sauce. The sandwich has lost its marketable appearance.

Photo

