

## 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**

51A5116

**Barcode of the product**

4779031279032

**Barcode on the carton**

4779031279049

**Intrastate nomenclature code**

1905.90.80

**Input data done**

01.03.2021

**Product Name**

Sandwich GIGA with Beef Kebab Meat, Cheese and Hot Sauce

## 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.

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

255

**The minimal allowable weight (netto) of product g**

246.0

**Weight (gross), g**

260.7

**The minimal allowable weight (gross) of product g**

251.7

**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 %**

40,4

**Amount of sucrose in dry matter %**

9,4

**Amount of fat in dry matter %**

23,4

**Amount of meat %**

9,0

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
<b>Energy (kJ)</b> 1242	<b>Energy (kJ)</b> 1246
<b>Energy (kcal)</b> 297	<b>Energy (kcal)</b> 297
<b>Fat (g)</b> 14	<b>Fat (g)</b> 14
<b>of which : — saturates (g)</b> 3,0	<b>of which: — saturates (g)</b> 3,1
<b>Carbohydrate (g)</b> 34	<b>Carbohydrate (g)</b> 34
<b>of which: — sugars (g) by research protocol</b> 7,3	<b>of which: — sugars (g) by research protocol</b> 7,4
<b>Fibre (g)</b> 1,9	<b>Fibre (g)</b> 1,9
<b>Protein (g)</b> 7,7	<b>Protein (g)</b> 7,9
<b>Salt (salt equivalent Na×2.5) (g)</b> 1,8	<b>Salt (salt equivalent Na×2.5) (g)</b> 1,8

## 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), hot sauce 23 % (water, rapeseed oil, sugar, tomato paste, modified corn starch, salt, chili paprika 0,4 %, spices, MUSTARD grain, EGG yolk powder, iodised salt, sugar syrup, acidity regulators E260 and E330, garlic, glucose syrup, stabilisers E412, E415, E401 and E410, acid E296, preservatives E211 and E202, flavour enhancer E621), kebab meat 11 % (beef 82 %, rusks (WHEAT flour, water, salt, yeast), water, onion, salt, spices (contain MUSTARD), glucose syrup, SOY protein, LACTOSE, stabilisers E450, E451 and E262, potato starch, thickener E260, spice extracts , flavourings (contain CELERY), acidity regulator E331, turkey protein, chicken protein), peking cabbage, CHEESE 2 %, green onion. May contain 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

$\leq 10^2$

### 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

$\leq 10000$

**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  $\Phi$  (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 1.020	Gross weight, kg 1.192			

**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**

180.0

#### 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 prior to baking /cooking

### Target

#### Appearance:

The filling is evenly distributed. The packaging is clean.

#### Photo



#### Photo



### 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



### Reject

#### Appearance:

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

#### Photo

