

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**

51B5108 LVEE

Barcode of the product

4779031279056

Barcode on the carton

4779031279063

Intrastate nomenclature code

1905.90.80

Input data done

01.04.2021

Product Name

BC FANS Sandwich with Chicken Kebab Meat, Marinated Cucumbers and Cheese

1. PRODUCT DESCRIPTION

Product description

fresh, chilled sandwiches.

Appearance as loaded. Shape

semicircular sandwich.

Surface

may be wrinkled

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

262.1

The minimal allowable weight (gross) of product g

253.1

Length (gross) cm

27,0 - 29,0

Width (gross) cm

14,0 - 15,0

Height (gross) cm

3,5 - 4,5

Length (net) cm

21,0 - 23,0

Width (net) cm

12,0 - 13,0

Height (net) cm

3,0 - 4,0

Humidity %

41,0

Amount of sucrose in dry matter %

3,6

Amount of fat in dry matter %

23,9

Amount of meat %

12,0

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1226

Energy (kcal)

293

Fat (g)

14

of which : — saturates (g)

3,3

Carbohydrate (g)

31

of which: — sugars (g)

3,1

Fibre (g)

1,4

Protein (g)

10

Salt (salt equivalent Na×2.5) (g)

1,7

Ingredients

Ingredients declaration

roll (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, yeast, RYE flour, iodised salt, salt, emulsifiers E322 and E471, acidity regulators E330 and E341, flavouring, colour E160a, emulsifier E481, stabiliser E170, antioxidant E300), 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 and E296), chicken kebab meat 15 %(chicken meat 84 %, water, SOY protein, stabilisers E450, E331, E262 and E451, salt, starch, thickener E460, glucose syrup, onion, dextrose, spices and their extracts, MILK, MILK proteins), CHEESE 8 %, marinated cucumbers with sweetener 8 % (cucumbers, spirit vinegar, salt, spices (contain MUSTARD), preservative E211, flavouring, sweetener E954), hot ketchup (water, tomato paste, sugar, modified starch, salt, acid E260, preservative E211, chili paprika, spices), garlic granules, black pepper, iodised salt, chili paprika, smoke flavouring . May contain FISH, CELERY, SESAME 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

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 , % 10
2. Possible package smudge with ingredients	100 pcs. target % 5

3. PACKAGING DATA

Inner packaging

Laminating film, weight g 6.5	Type of packaging material OTHER 7
Bag, g 0.6	Type of packaging material PAP 22

Pieces of product per package
6

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 393	Outer Width, mm 292	Outer Height, mm 99
Colour brown	Weight, g 192			
Dimensions of the label, mm 65/ 100	Label weight, g 0.62	Type of packaging material PAP 22		
Net weight, kg 1.530	Gross weight, kg 1.765			

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
Package per layer 8	Shrink film weight / for 1 pallet, g 217.6
Layers per palette 17	Type of packaging material LDPE 4
Package per palette 136	Palette Euro
Total palette height with the goods, cm 15+	Palette weight, kg 25
168.3	Type of packaging material FOR 50
Total palette weight with the goods, kg 265.3	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 12 d.

PREPARATION FOR CONSUMPTION
<p>Method I After removing package (and paper bag) bake in oven 180-200 °C temp. 3-5 min.</p>
<p>Method II After cutting package edge or without it heat in microwave 50-60 s, 800 W</p>
<p>Method III After removing package (and paper bag) bake in a contact grill 180-200 °C temp. 2,5-4,5 min.</p>
<p>✓ Consume just after baking as soon as you are sure that it is not hot.</p>
<p>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.</p>

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>