

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**

51B234

Barcode of the product

4779031279247

Barcode on the carton

4779031279254

Intrastate nomenclature code

1905.90.80

Input data done

2021 09 02

Product Name

Sandwich BIG with Ham, Vegetables and Light Hot Sauce

1. PRODUCT DESCRIPTION

Product description

fresh, chilled submarines

Appearance as loaded. Shape

oblong, oval at the ends

Surface

may be slightly wrinkled

Colour

brownish

Taste and smell

typical of products with such composition, without any extraneous taste and smell.

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

290

The minimal allowable weight (netto) of product g

281.0

Weight (gross), g

296.9

The minimal allowable weight (gross) of product g

287.9

Length (gross) cm

35,5 - 37,0

Width (gross) cm

7,2 - 9,7

Height (gross) cm

7,2 - 8,7

Length (net) cm

26,0 - 28,0

Width (net) cm

7,0 - 9,5

Height (net) cm

7,0 - 8,5

Humidity %

41,9

Amount of sucrose in dry matter %

6,6

Amount of fat in dry matter %

22,2

Amount of meat %

13,7

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1212

Energy (kcal)

289

Fat (g)

13,0

of which : — saturates (g)

2,4

Carbohydrate (g)

34,0

of which: — sugars (g) by research protocol

4,9

Fibre (g)

0,2

Protein (g)

8,9

Salt (salt equivalent Na×2.5) (g)

1,2

Ingredients

Ingredients declaration

roll (WHEAT flour, water, rapeseed oil, sugar, yeast, iodised salt, WHEAT gluten, RYE flour, antioxidant E300), mild hot sauce 22 % (mayonnaise (rapeseed oil, water, sugar, modified corn starch, salt, EGG yolk powder, glucose syrup, MUSTARD seeds, spirit vinegar, spices, stabilisers E412, E415, E401 and E410, acids E260, E330 and E296), CHEESE, hot sauce (tomato paste, sugar, modified starch, salt, spices, preservative E211, acid E260, cayenne pepper, hot habanero pepper), garlic granules, black pepper, iodised salt, chili paprika, smoke flavouring), hot-smoked pork ham 17 % (pork 83 %, water, salt, stabilisers E451 and E407a, sugar, antioxidants E316 and E330, thickener E415, spices and their extracts, preservatives E250 and E262, acidity regulator E334, yeast extract, flavouring, smoke flavouring), peking cabbage 4 %, cucumbers 4 %, red paprika 2 %, green onion 1 %. May contain FISH, SOYA, CELERY, SESAME products.

✓ Packaged in a protective atmosphere.

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

$\leq 10^2$

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

≤ 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 6.9	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 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 1.160	Gross weight, kg 1.380			

i Marking according ISO 780 Packaging - Pictorial marking for handling of goods
Fragile, must be treated with caution.

Loading information

Package per layer

8

Layers per palette

17

Package per palette

136

Total palette height with the goods, cm 15+

168.3

Total palette weight with the goods, kg

212.9

Data of transportation materials

Shrink film weight / for 1 pallet, g

217.6

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 removing the product from the (0 ... +6) ° C temperature**Method I**

Išėmus gaminį iš pakuotės (su popieriniu maišeliu ar be jo) kepti kontaktiniame grilyje 180 - 200 °C temperatūroje 3 - 5 min.

Method II

Prakirpus pakuotę arba be jos pašildyti mikrobangų krosnelėje 60 - 70 s, 800 W

Method III

Išėmus gaminį iš pakuotės (ir popierinio maišelio) kepti orkaitėje 180 - 200 °C temperatūroje 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 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.

