

# PRODUCT SPECIFICATION

**Producer**  
UAB "Mantinga"

**Address**  
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<b>Article Code of the producer</b>	<b>Barcode on the carton</b>	<b>Intrastate nomenclature code</b>	<b>Input data done</b>	<b>Date of review</b>
407497	4779031279957	1905.90.80	2022.04.25	2022.12.20

**Product Name**  
Mini Pizza with Chicken, Tomatoes and Onions

## 1. PRODUCT DESCRIPTION

### Product description

packed quick frozen half-product; to be defrosted and baked before consumption.

<b>Appearance as loaded. Shape</b>	<b>Surface</b>	<b>Colour</b>
round	Covered with a sauce with a blank edge, sprinkled with cheese, chicken, cherry tomatoes, red onions and a mixture of spices.	base - yellowish, filling - typical composition

<b>Ready-to-use product description. Shape</b>	<b>Surface</b>	<b>Colour</b>
round	The cheese is melted and the other ingredients are lightly toasted.	base - from yellowish to brownish, filling - typical composition

<b>Texture</b>	<b>Taste and smell</b>
elastic, porous, without unmixing, holes or seams.	typical of products with such composition, without any extraneous taste and smell.

### Physical and chemical characteristics

<b>Weight (net), g</b>	<b>The minimal allowable weight (netto) of product g</b>	<b>Weight (gross), g</b>	<b>The minimal allowable weight (gross) of product g</b>	<b>Weight nominal of baked product, g</b>
175	167.1	178.0	170.0	165

**Minimal weight of baked product, g**  
157.6

<b>Length (gross) cm</b>	<b>Width (gross) cm</b>	<b>Height (gross) cm</b>	<b>Height (net) cm</b>	<b>Diameter (net) cm</b>
23,0	17,0	3,8-4,8	3,5-4,5	13,5-15,5

<b>Humidity %</b>	<b>Amount of sucrose in dry matter %</b>	<b>Amount of fat in dry matter %</b>	<b>Amount of meat %</b>
47,0	7,2	21,9	10,5

**Nutrition declaration per 100 g product as loaded**

**Energy (kJ)**

1102

**Energy (kcal)**

263

**Fat (g)**

12

**of which : — saturates (g)**

5,0

**Carbohydrate (g)**

27

**of which: — sugars (g)**

3,8

**Fibre (g)**

1,4

**Protein (g)**

11

**Salt (salt equivalent Na×2.5) (g)**

1,4

**Ingredients**

**Ingredients declaration**

base (WHEAT flour, water, vegetable oils - shea, palm and sunflower, sugar, yeast, emulsifiers E471, E481 and E472e, RYE flour, MILK powder, iodised salt, dextrose, WHEAT gluten, flavouring, colour E160a, acidity regulator E300, anti-caking agent E170), sauce (SOUR CREAM, 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), water, sugar, iodised salt, onion powder, garlic powder, oregano, wine vinegar, chili paprika 0,05 %, pepper), CHEESE, hot smoked chicken meat 11 % (chicken meat 93 %, water, salt, stabilisers E450, E451, E331 and E407, dextrose, antioxidants E316 and E301, spice extracts , thickener E415, preservative E262, flavourings), tomatoes 8,5 %, onion 4 %, spices. May contain SOYA, SESAME products.

**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 ?
8. Mustards and products thereof +	9. Nuts and products thereof :	- nuts 1 (brazil nuts, macadamia nut, almond, hazelnuts ) -
- nuts 2 (cashew, pistachio nut) -	- nuts 3 (walnut, karia) -	10. Milk and products thereof +
11. Sesame seeds and products thereof ?	12. Sulphur dioxide and sulphites -	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

<1000

### Salmonella in 25 g

not allowed

### L. monocytogenes in 25 g

not allowed

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

<100

**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 - 3,5, iron - 3, non ferous - 3,5.

## 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? + / -

+

### Palm oil quantity in loaded product, % (g / 100 g)

1.1

### Palm oil quantity in loaded product, g / per one piece

1.9

### ✓ Product status SG

**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.

### 3. PACKAGING DATA

#### Inner packaging

Laminating film, weight  
g

3.0

Pieces of product per  
package

14

#### Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	395	294	166

Colour	Weight, g
brown	291

Dimensions of the label, mm	Label weight, g	Type of packaging material
100/ 200	1.83	PAP 22

Net weight, kg	Gross weight, kg
2.450	2.785



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



#### Traceability data

"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)

Loading information	Data of transportation materials
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Package per layer	8
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Layers per palette	12
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Package per palette	96
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Total palette height with the goods, cm 15+	199.2
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Total palette weight with the goods, kg	292.5
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Shrink film weight / for 1 pallet, g	163.2	Type of packaging material	LDPE 4
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Palette	Euro	Palette weight, kg	25	Type of packaging material	FOR 50
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Pallet label (2 units) g	6	Type of packaging material	PAP 22
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### 4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

## Storage and transportation temperature, °C

Storage and transportation temperature, °C

-18° C

Shelf life at such temperature

9 months

✓ **Precaution: Do not refreeze after defrosting!**

## PREPARATION FOR CONSUMPTION

### Method I

Defrost at room temperature for 50-60 min. After removing from package bake the product in an oven for 180 - 200 min. at 7 - 9 °C.

### Method II

From the frozen after removing from package bake the product in an oven for 9 - 11 min. at 200 °C.

✓ **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.

## Product storage conditions and shelf life after baking

keeping  
(+2...+25)° C

shelf life of product  
hours  
16

Shelf life at +63 ° C of product hours

3

## 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.