

PRODUCT SPECIFICATION

Producer

UAB "Eurobagetas"

Address

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Article Code of the producer	Barcode of the small box	Barcode on the carton	Intrastate nomenclature code	Input data done
247600	4779046030918	4779046030758	1905.90.70	13.05.2019

Date of review

13.11.2020

Product Name

WHITE DONUT with Caramel Filling

Place of provenance

European Union

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape

ring, in the middle ring-shaped cavity.

Surface

glazed with white glaze and sprinkled with cocoa glaze; small bumps, bubbles or traces of cracked bubbles are allowable.

Colour

yellow to light brown

Ready-to-use product description. Shape

ring, in the middle ring-shaped cavity.

Surface

glazed with white glaze and sprinkled with cocoa glaze; small bumps, bubbles or traces of cracked bubbles are allowable.

Colour

yellow to light brown

Texture

elastic, porous, without unmixing, holes or seams.

Taste and smell

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

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

70

The minimal allowable weight (netto) of product g

65.5

Height (net) cm

3,0-3,8

Diameter (net) cm

8.5-9.5

Humidity %

28.2

Amount of sucrose in dry matter %

17.4

Amount of fat in dry matter %

28.5

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1594	Energy (kJ) 1594
Energy (kcal) 381	Energy (kcal) 381
Fat (g) 20	Fat (g) 20
of which : — saturates (g) 11	of which: — saturates (g) 11
Carbohydrate (g) 45	Carbohydrate (g) 45
of which: — sugars (g) 19	of which: — sugars (g) 19
Fibre (g) 1.6	Fibre (g) 1.6
Protein (g) 4.5	Protein (g) 4.5
Salt (salt equivalent Na×2.5) (g) 0.55	Salt (salt equivalent Na×2.5) (g) 0.55

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm, rapeseed and coconut, RYE flour, sugar, yeast, emulsifiers E471 and E481, WHEY powder, WHEAT gluten, salt, potato starch, raising agents E450 and E500, WHEAT fibre, potato fibre, glucose, glucose syrup, psyllium husk, MILK proteins, curcuma, flour treatment agent E920, antioxidant E220), coating 17% (sugar, palm oil, LACTOSE, coconut oil, WHEY powder, emulsifiers E322 (SOY lecithin) and E492, flavourings, fat-reduced cocoa powder, colour E160b), caramel filling 14% (water, sugar, sweetened condensed MILK, modified starch, coconut oil, thickeners E460 and E466, flavouring, emulsifiers E322 (SOY lecithin) and E471, salt, acidity regulator E330, preservative E202). May contain EGGS, HAZELNUTS products.

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
< 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 - 2,5, non ferous - 2,5.

Amount of Trans fatty acids g/ 100g of fat
<2

Amount of Acrylamide, μ /kg
<300

Other food safety characteristic

Suitable for vegans + / - -	Suitable for (lacto-ovo) vegetarians + / - +	Suitable for lacto vegetarians + / - +	Suitable for ovo vegetarians + / - -
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Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -
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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.

3. PACKAGING DATA

Inner packaging

Primary packaging box	Pieces per package 6	Dimensions Width / Depth / Length mm 193/ 287/ 48	Weight, g 39	Type of packaging material PAP 20
Laminating film, weight g 4	Type of packaging material LDPE 4			
Marking label, weight g 0.1	Type of packaging material PAP 22			
Paper box liner pcs. 6	Type of packaging material PAP 22	Dimensions, mm 278/184	Weight, g 2	
Pieces of product per package 36				

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 394.6	Outer Width, mm 293.6	Outer Height, mm 165.2
Colour brown	Weight, g 263			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 2.520	Gross weight, kg 3.055			



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

Package per layer 8
Layers per palette 12
Package per palette 96
Total palette height with the goods, cm 15+ 198.2
Total palette weight with the goods, kg 318.4

Data of transportation materials

Shrink film weight / for 1 pallet, g 163.2	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

