

PRODUCT SPECIFICATION

Producer

UAB "Eurobagetas"

Address

Kęstučio g. 9-1, LT-68308, Marijampolė Lithuania tel.: +370 626 16671 e-mail: eurobagetas@gmail.com



✓ **Distributor: UAB "Mantinga" Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt**

Article Code of the producer

247514

Barcode of the small box

4779046030901

Barcode on the carton

4779046030550

Intrastate nomenclature code

1905.90.70

Input data done

11.06.2018

Date of review

13.11.2020

Product Name

Donut with Mango Filling SG

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape

ring.

Surface

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

Colour

yellowish

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 %

29,5

Amount of sucrose in dry matter %

25,5

Amount of fat in dry matter %

26,2

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1531

Energy (kcal)

366

Fat (g)

18

of which : — saturates (g)

9,6

Carbohydrate (g)

46

of which: — sugars (g)

22

Fibre (g)

1,2

Protein (g)

4,3

Salt (salt equivalent Na×2.5) (g)

0,45

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), mango filling 14% (mango 45%, sugar, water, modified starch, acidity regulator E330, flavouring, safflower extract, preservative E202, antioxidant E300, colour E160c), coating (sugar, vegetable oils - palm and coconut, LACTOSE, WHEY powder, emulsifiers E322 (SOY lecithin) and E492, flavouring), strew (sugar, cocoa butter, whole MILK powder, emulsifier E322, thickener E414, colours E160b and E160c, flavouring). May contain EGGS, BRAZIL NUTS, MACADAMIA NUTS, ALMOND and HAZELNUTS.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

✓ Allergen info by VITAL

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, spelta +	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 :
- nuts 1 (brasil nuts, macadamia nut, almond, hazelnuts) ?	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 + / - -
Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -

Does the product contain palm oil? + / -
+

✓ 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.

Defects

1. Product without strew	100 pcs. target , % 2
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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 4.4	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 box label, mm 100/ 200	Box label weight, g 1.83		Type of packaging material PAP 22	
Net weight of 1 carton, kg 2.520	Gross weight of 1 carton, kg 3.058			

i 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		
Cartons per layer	Shrink film weight / for 1 pallet, g	Type of packaging material	
8	163.2	LDPE 4	
Layers per palette	Palette	Palette weight, kg	Type of packaging material
12	Euro	25	FOR 50
Cartons per palette	Pallet label (2 units) g	Type of packaging material	
96	6	PAP 22	
Total palette height with the goods, cm 15+			
198.2			
Total palette weight with the goods, kg			
318.7			

4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

Storage and transportation temperature, °C	
Storage and transportation temperature, °C	Shelf life at such temperature
-18° C	12 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION
Preparation for consumption
Defrost at room temperature for 30 min.

