

PRODUCT SPECIFICATION

Producer

UAB "Eurobagetas"

Address

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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
247657	4779046031007	1905.90.70	17.10.2019	09.03.2021

Product Name

Donut PINK with Strawberry Taste Filling

Place of provenance

Lithuania

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

small bumps, bubbles or traces of cracked bubbles are allowable; glazed with pink glaze a with white stripes

Colour

from yellowish 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**

65

The minimal allowable weight (netto) of product g

60.5

Height (net) cm

3,0-3,8

Diameter (net) cm

8.5-9.5

Humidity %

26.8

Amount of sucrose in dry matter %

23.3

Amount of fat in dry matter %

28.1

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1671

Energy (kcal)

399

Fat (g)

20,31

of which : — saturates (g)

10,8

Carbohydrate (g)

49,4

of which: — sugars (g)

25,1

Fibre (g)

0,5

Protein (g)

4,7

Salt (salt equivalent Na×2.5) (g)

0.42

✓ Nutrition declaration by research protocol

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm, rapeseed and coconut, RYE flour, sugar, yeast, emulsifiers E471 and E481, WHEY powder, potato starch, WHEAT gluten, salt, raising agents E450 ir E500, WHEAT fibre, potato fibre, glucose, glucose syrup, psyllium husk, MILK proteins, curcuma, flour treatment agent E920), coating (sugar, vegetable oils - palm and coconut, LACTOSE, WHEY powder, emulsifiers E492 and E322 (SOY lecithin), flavouring, colour E120, strawberry flavouring), strawberry-flavoured filling 15% (sugar, apple puree, water, modified starch, acidity regulator E330, strawberry flavouring, concentrate of black carrot, colour 150b, preservatives E202 and E211). May contain EGGS, NUTS 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 + / - -
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. Runaway coating	100 pcs. target , % 2
2. Irregular shape	100 pcs. target % 2
3. Bubbles	100 pcs. target % 2

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 278x184	Weight, g 2.0	
Pieces of product per package 36				

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 166
Colour brown	Weight, g 291			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 2.340	Gross weight, kg 2.906			



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+ 199.2
Total palette weight with the goods, kg 304.1

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

Storage and transportation temperature, °C

Storage and transportation temperature, °C

-18° C

Shelf life at such temperature

12 months

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Method I

Defrost at room temperature for 30 min.

Method II

Defrost at (0...+6) °C temperature for 360 min., stored in closed package

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.

Storage conditions and shelf life of product after defrosting

In unopened package (0...+6)° C temperature	shelf life of product days
	4

Including after removing from the package at room temperature	shelf life of product hours
	72

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.