

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
24741	4779046032042	1905.90.70	20.09.2007	06.10.2022

Product Name
Berliner with Assorti Filling

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
rounded	small bumps, bubbles or traces of cracked bubbles are allowable	yellow to light brown

Ready-to-use product description. Shape	Surface	Colour
rounded	small bumps, bubbles or traces of cracked bubbles are allowable	yellow to light brown

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

Product photo



Product photo



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight (gross), g	The minimal allowable weight (gross) of product g
60	55.5	60.0	55.5

Height (net) cm	Diameter (net) cm
4,5-5,5	8.0-10.0

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %
36,6	27,4	19,6

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1303

Energy (kcal)

310

Fat (g)

12

of which : — saturates (g)

4,9

Carbohydrate (g)

44

of which: — sugars (g)

17

Fibre (g)

1,1

Protein (g)

6,0

Salt (salt equivalent Na×2.5) (g)

0,48

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, EGG mass, yeast, sugar, WHEY permeate powder, EGG white powder, emulsifiers E471, E472e and E322, salt, EGG yolk powder, dextrose, WHEAT gluten, starch, vinegar powder, curcuma, flour treatment agent E300, flavouring, colour E160a), strawberry-flavoured filling 25 % (sugar, apple puree, water, modified starch, acidity regulator E330, concentrate of black carrot, colour E150b, strawberry flavouring, preservatives E202 and E211). Supplement: powder for decoration (glucose, WHEAT starch, palm oil, anti-caking agents E470b, E341). May contain SOYA, NUTS products.

✓ Free of artificial flavors

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 :
- 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 -
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? + / - +		Palm oil quantity in loaded product, % (g / 100 g) 8.58	Palm oil quantity in loaded product, g / per one piece 5.1

✓ 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

Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 400/ 150+150/ 700	Weight, g 16.7	Type of packaging material HDPE 2
Powder for decoration weight, g (weight of the powder is included in the weight of product) 0.55	Packets pcs. 1	Dimensions, mm 8/13	Type of packaging material LDPE 4	
Pieces of product per package 30				

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 1.800	Gross weight, kg 2.082			

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		
Package per layer	8	Shrink film weight / for 1 pallet, g	Type of packaging material	
		163.2	LDPE 4	
Layers per palette	12	Palette	Palette weight, kg	Type of packaging material
		Euro	25	FOR 50
Package per palette	96	Pallet label (2 units) g	Type of packaging material	
		6	PAP 22	
Total palette height with the goods, cm 15+	198.2			
Total palette weight with the goods, kg	225.0			

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	
Method I	
Defrost at room temperature for 60 min.	
Method II	
Defrost at (0...+6) °C temperature for 360 min.	
<p>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.</p>	

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 16

Other information	
<p>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.</p>	