PRODUCT SPECIFICATION



√ Seller: 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

5411823000194

04067

Barcode on the carton code

5411823000194

1905.90.70

Intrastate nomenclature code
31.10.2019

Product Name CHOCO'NUT (by weight)

1. PRODUCT DESCRIPTION

Product description

frozen product; to be defrosted before consumption.

 Appearance as loaded. Shape
 Surface
 Colour

 circled
 uneven, covered with chocolate
 brown

Texture Taste and smell

creamy typical of products with such composition, without any

extraneous taste and smell.

Product photo



Physical and chemical characteristics

Weight (net), g
1250

The minimal allowable weight (netto) of product

1231.3

Height (net) cm Diameter (net) cm

3,0-4,0 3,8-4,8

Humidity % Amount of sucrose in Amount of fat in dry

32,8 dry matter % matter % 35,7 44,6

Energy (kJ) 1719 Energy (kcal) 413 Fat (g) 30 of which: — saturates (g) 17 Carbohydrate (g) 31 of which: — sugars (g) 24 Fibre (g) 0,9 Protein (g) 5,2 Salt (salt equivalent Na×2.5) (g)

Nutrition declaration per 100 g product as

Ingredients

loaded

Ingredients declaration

cream 39 %, MILK chocolate 26 % (sugar, cocoa butter, whole MILK powder, cocoa mass, MILK fat, emulsifier E322 (SOY lecithin)), EGGS, WHEAT flour, HAZELNUT pieces 6,5 % (sugar, HAZELNUTS 40 %), sugar, palm oil, corn starch, emulsifier E471, stabiliser E407, salt.

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 12. Sulphur dioxide and sulphites thereof 13. Lupin and products thereof 14. Molluscs and products thereof Symbols: + contains in product / - free of product / ? there is a risk Micro-organisms Salmonella in 25 g not allowed Coagulase positive staphylococci (S. aureus), cfu/ g < 1000 Mold fungi number, cfu/g < 5000 E. coli, cfu/g < 100 Coliforms, cfu/g < 10000 Total number of microorganisms, cfu/ g < 1000000 Yeast, cfu/ g < 5000 fi 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 - 3,0, iron – 1,5, non ferous – 1,5.

Amount of Trans fatty acids g/ 100g of fat

<2

Other food safety cha	racteristic			
Suitable for vegans + / -	Suitable for (lacto-ovo) vegetarians + / -	Suitable for lacto vegetarians + / -	Suitable for ovo vegetarians + / -	
uitable for Coeliac diet	Halal + / -	Kosher + / -	Organic + / -	
Ooes the product contain		Palm oil quantity in loade 2.8		Palm oil quantity in loaded product, g / per one piece 35.0
This product is not g	enetically modified (accordin	g to EC/1829/2003 and EC/1	830/2003). Product not trea	ated with ionising radiation.
Pesticides, toxins, h	·	ontrolled in raw materials by s	suppliers - uncontrolled in th	ne final product.
Inner packaging	310			
Primary packaging ag	Pieces per package	Weight, g 5.8	Type of packaging material HDPE 2	
Pieces of product per ackage				
Outer packaging				
Outer packaging ox Veight, g 36	Outer Length, mm 292	Outer Width, mm 192	Outer Height, mm 106	Colour brown
Dimensions of the label, 100/200	mm Label weigh 1.83		Type of packaging mate	rial
let weight, kg .250	Gross weight, kg 1.394			

Traceability data

359.7

"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)			
Loading information	Data of transportation materials		
Package per layer 16	Shrink film weight / for 1 pallet, g	1 Type of packaging material LLDPE	
Layers per palette 15	Palette Euro	Palette weight, kg	Type of packaging material
Package per palette 240			FOR 50
Total palette height with the goods, cm 15+ 159.0			
Total palette weight with the goods, kg			

Storage and transportation temperature,°C

Storage and transportation temperature, °C

Shelf life at such temperature

18 months

-18° C

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Method I

Defrost at (0...+6) $^{\circ}$ C temperature for 60 min. Do not defrost in the microwave.

Method II

Defrost at room temperature for 30 min. Do not defrost in the microwave.



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

Including after removing from the package

shelf life of product

hours 24

(0...+6)° C temperature

Other information



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.