

PRODUCT SPECIFICATION



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Article Code of the producer	Barcode of the product	Intrastate nomenclature code	Input data done	Date of review
08001	5413321001321	1901.20.00	2014-12-15	13.04.2022

Product Name
DOUBLE CHOCOLATE TART (sliced×12)

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
round, sliced into 12 pieces	covered with dark chocolate mousse, strewed with cocoa powder	dark brown

Texture	Taste and smell
dark creamed doughs filled and covered with dark chocolate mousse, strewed with cocoa powder	typical of products with such composition, without any extraneous taste and smell.

Product photo



Physical and chemical characteristics

Weight (net), g 1600	The minimal allowable weight (netto) of product g 1576.0	Weight (gross), g 1823.0	The minimal allowable weight (gross) of product g 1795.7	
Length (gross) cm 27,0	Width (gross) cm 27,0	Height (gross) cm 7,9	Height (net) cm 5,7-6,3	Diameter (net) cm 25,9-26,5
Humidity % 34,6				

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1461

Energy (kcal)

349

Fat (g)

17

of which : — saturates (g)

8,6

Carbohydrate (g)

42

of which: — sugars (g)

31

Protein (g)

6,2

Salt (salt equivalent Na×2.5) (g)

0,43

Ingredients

Ingredients declaration

CREAM, brown sugar, sugar, WHEAT flour, EGGS, cocoa powder 7,6 %, rapeseed oil, whole MILK powder, cocoa mass 1,8 %, modified starch, coconut oil, WHEY powder, beef gelatin, skimmed MILK powder, glucose syrup, emulsifiers E472b and E322 (SOY lecithin), thickener E407, raising agents E450 and E500, cocoa butter, vegetable extracts - safflower and carrot, WHEAT starch, acid E333, salt, flavouring. May contain traces of celery, various nuts, sesame products. Contain GLUTEN, EGG, SOYA, MILK 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

Coagulase positive staphylococci (S. aureus), cfu/ g
< 1000

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 - 3,0, iron - 2,5, non ferous - 3,0.

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? + / - +	Palm oil quantity in loaded product, % (g / 100 g) 0.1	Palm oil quantity in loaded product, g / per one piece 1.6
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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

Laminating film, weight

g
8

Marking label, weight g

2

Box, g

165

Name of packing material

Weight, g

Carton tart ring

20

Tray weight, g

28

Pieces of product per package

1

Outer packaging

Net weight, kg

1.600

Gross weight, kg

1.823



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

12

Layers per palette

18

Package per palette

216

Total palette height with the goods, cm 15+

143

Total palette weight with the goods, kg

422.8

Data of transportation materials

Shrink film weight / for 1 pallet, g

1200

Type of packaging material

LLDPE

Palette

Euro

Palette weight, kg

25

Type of packaging material

FOR 50

Edges 4 pcs., g

800

Pallet sheet weight, g

2000

Quantity of pallet sheets, pcs

1

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	18 months

✓ **Precaution: Do not refreeze after defrosting!**

PREPARATION FOR CONSUMPTION

Method I

Defrost all cake at room temperature for 4 h.

Method II

Defrost 1 piece at room temperature for 2 h.

Method III

Defrost all cake at (+2...+6) °C temperature for 8 h.

Method IV

Defrost 1 piece at (+2...+6) °C temperature for 4 h.

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	shelf life of product
(0...+6)° C temperature	days
	3

Including after removing from the package	shelf life of product
(0...+6)° C temperature	days
	3

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.