PRODUCT SPECIFICATION

Producer

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UAB "Mantinga"
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Address

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Article Code of the producer 227141	Barcode on the carton 4771033001628	Intrastate nomenclature code 1901.20.00	Input data done 03-06-2009	Date of review 19-11-2020
Product Name Pastry with Apple Filling				

1. PRODUCT DESCRIPTION

Product description

packed quick frozen half-product; to be defrosted and baked before consumption.

Appearance as loaded. Shape rectangular	Surface may be a little bit cracked, rough with small crevices and topped with pearl sugar; one side cutte	Colour d white
Ready-to-use product description. Shape rectangular	Surface may be a little bit cracked, rough with small crevices and topped with pearl sugar; one side cutte	Colour d white
Texture layered, easy separated, may be sticky i the filling.	Taste and smell contact with typical of products with such composition, without any extraneous taste and smell.	
Product photo	Product photo	





Physical and chemical characteristics

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Weight (net), g 90	The minimal allowable weight (netto) of product g 85.5	Weight nominal of baked product, g 75	Minimal weight of baked product, g 70.5
Length (net) cm 11.0-12.5	Width (net) cm 6.0-7.5	Height (net) cm 2.2-3.0	
Humidity % 39.0	Amount of sucrose in dry matter % 20.0	Amount of fat in dry matter % 24.6	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ)	Energy (kJ)
1310	1576
Energy (kcal)	Energy (kcal)
313	376
Fat (g)	Fat (g)
15	18
of which : — saturates (g)	of which: — saturates (g)
7.2	8.6
Carbohydrate (g)	Carbohydrate (g)
39	39
of which: — sugars (g)	of which: — sugars (g)
16	16
Fibre (g)	Fibre (g)
1.3	1.3
Protein (g)	Protein (g)
4.8	4.8
Salt (salt equivalent Na×2.5) (g)	Salt (salt equivalent Na×2.5) (g)
0.45	0.45

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, EGG mass, yeast, salt, WHEAT gluten, vegetable proteins, iodised salt, dextrose, skimmed MILK powder, acidity regulator E330, emulsifiers E471, E322, E472e and E475, flavourings, colour E160a, antioxidant E300), apple filling 22 % (apples 72 %, sugar, modified starches, apple powder, preservatives E202 and E220 (sulphur dioxide), acidity regulator E330, salt, flavourings, antioxidant E300, bamboo fibre, thickeners E401, E425 and E415). May contain SOYA, CELERY, MUSTARD, NUTS, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info				
1. Cereals containing gluten and prod. thereof: wheat, rye, barley, o spelt +	2. Crustacea oats, _	ins	3. Eggs +	
4. Fish	5. Peanuts a -	nd 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 thereof ?	seeds and products	12. Sulphur dioxide and sulphites -	
13. Lupin and products thereof -	14. Molluscs -	and products thereof		
• Symbols: + contains in produ of cross-contamination	ct / - free of product	/ ? there is a risk		
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				
Microbiological criteria do not	exceed the permiss	ible amounts that are specifi	ed in the legislations of EU and Lithuania for ready-to-eat product.	
Metal risk prevention	4 iron 2 non fora			
Metal detection / min Φ (mm): steel Amount of Trans fatty acids g/ 10		us - 3,5.		
fat <2				
Other food safety characteristic				
	le for (lacto-ovo) rians + / -	Suitable for lacto vegetarians + / - -	Suitable for ovo vegetarians + / - -	
Suitable for Coeliac diet Halal + + /		Kosher + / - -	Organic + / - -	
Does the product contain palm oil? + / - ⊦				
/ Product status SG				
This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.				
Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.				

Primary packaging bag Pieces per package 1 Dimensions Width / Length mm 400/ 150+150/ 700 Weight, g 16.7 Type of packaging material HDPE 2 Paper box liner pcs. Type of packaging material PAP 22 Dimensions, mm 400x300 Weight, g 4.68 Image: Comparison of the temperature of	
Paper box liner pcs. 5Type of packaging PAP 22Dimensions, mm 400x300Weight, g 4.68Pieces of product per package 60	7 material
package Outer Outer packaging Outer packaging Outer Length, mm Outer Width, mm Outer Height, mm box PAP 20 0 000000000000000000000000000000000000	
Outer packaging boxType of packaging material PAP 20Outer Length, mm 395Outer Width, mm 294Outer Height, mm 166ColourWeight, g	
box material 395 294 166 PAP 20 Colour Weight, g	
Dimensions of the label, mm Label weight, g Type of packaging material 100/ 200 1.83 PAP 22	
Net weight, kgGross weight, kg5.4005.747	
Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i>	I
Traceability data "Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)	
Loading information Data of transportation materials	Data of transportation materials
Package per layer Shrink film weight / for 1 pallet, g Type of packaging material LDPE 4 204	allet, g LDPE 4
Layers per palette Palette Palette weight, kg Type of packaging material 12 Euro 25 FOR 50	uro 25 material
96 Pallet label (2 units) g Type of packaging material Total palette height with the goods, cm 15+ 6 PAP 22 199.2	material
Total palette weight with the goods, kg 576.9	

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 CONSUMPT	ΓΙΟΝ			

Method I

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Defrost at room temperature for 50 - 60 min. Bake for 17 - 20 minutes at 170 - 180 °C. At the beginning of the baking process treat with steam for 4 - 6 sec.

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.

Product storage cor	nditions and shelf life after baking	
keeping at room temperature	shelf life of product hours 16	
Other information		
present specificati		his specification, some information on the packaging may be differ from the ith the legal requirements of Republic Lithuania and European Union. Critical Control Points are controlled by the HACCP system.
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