

PRODUCT SPECIFICATION

Producer
UAB "Mantinga"

Address
Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt



Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
229189	4771033002915	1901.20.00.	17.05.2011	30.11.2020

Product Name	Additional records
Mini Croissant with Raspberry Filling	filling inside.

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape	Surface	Colour
straightened horn	uneven, decorated with red nib sugar	white
Ready-to-use product description. Shape	Surface	Colour
straightened horn	uneven, decorated with red nib sugar, filling inside.	from light brown to brown

Texture	Taste and smell
porous.	typical for croissants, pleasant, without any foreign taste or odour.

Product photo



Product photo



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight nominal of baked product, g	Minimal weight of baked product, g
45	41.0	40	36.4
Length (net) cm	Width (net) cm	Height (net) cm	
9,0-10,0	4,8-5,8	3,0-4,0	
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	
29,7	25,2	24,7	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1510	Energy (kJ) 1944
Energy (kcal) 360	Energy (kcal) 464
Fat (g) 17	Fat (g) 22
of which : — saturates (g) 9	of which: — saturates (g) 11
Carbohydrate (g) 46	Carbohydrate (g) 59
of which: — sugars (g) 18	of which: — sugars (g) 20
Fibre (g) 1,3	Fibre (g) 1,6
Protein (g) 5,2	Protein (g) 6,7
Salt (salt equivalent Na×2.5) (g) 0,70	Salt (salt equivalent Na×2.5) (g) 0,90

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, WHEAT sourdough (water, WHEAT flour), EGG mass, whole MILK powder, iodised salt, WHEAT gluten, pregelatinized WHEAT flour, salt, emulsifiers E471, E475, E472e and E322, acidity regulator E330, fully hydrogenated rapeseed oil, flavourings, colours E160a and E120, vegetable proteins, LACTOSE, flour treatment agent E300, EGG white powder), raspberry filling (sugar, raspberry 19 %, glucose-fructose syrup, water, modified potato and corn starch, thickener E440, acid E330, acidity regulators E331 and E333, antioxidant E300). May contain SOYA, NUTS, SESAME products.

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

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. Visible filing on the side	100 pcs. target , % 1
2. Crookedly twisted product	100 pcs. target % 2
3. Product without strew	100 pcs. target % 1

3. PACKAGING DATA

Inner packaging

Primary packaging bag	Pieces per package 1	Dimensions Width / Depth / Length mm 400/ 150+150/ 500	Weight, g 13	Type of packaging material HDPE 2
Paper box liner pcs. 2	Type of packaging material PAP 22	Dimensions, mm 400x300	Weight, g 4.68	

Pieces of product per package
42

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 298	Outer Width, mm 238	Outer Height, mm 139
Colour brown	Weight, g 159			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83		Type of packaging material PAP 22	
Net weight, kg 1.890	Gross weight, kg 2.073			

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	13	Shrink film weight / for 1 pallet, g	Type of packaging material	LDPE 4
Layers per palette	10	127.4	Palette	Euro
Package per palette	130		Palette weight, kg	25
Total palette height with the goods, cm 15+	139.0	Pallet label (2 units) g	Type of packaging material	FOR 50
Total palette weight with the goods, kg	294.6	6		PAP 22

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	
Preparation for consumption	Defrost at room temperature for 30-40 min. Preheat oven to 200°C temperature. Bake for 15-18 minutes at 160-170 °C. At the beginning of the baking process treat with steam for 4-5 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 conditions and shelf life after baking	
keeping at room temperature	shelf life of product hours
	16

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.

MAŽAS KRĖJASNAS SU AVIEČIU (DARU) PARUOŠTAS KEPTI, greitai užšaldytas. 45 g x 42 vnt.

EE-MINI CROSSANT VANILKAIČIAISEGA, valymo kabinete/valymo kameroje, šiluminiai 45g*42vnt

RU-MINI SPRAUŠINIAI KRYVASCAN S MALVINGORU BAKINČIO, šiluminiai 45g*42vnt

UK-MINI FRANGULOŠIAI KRYVASCAN S MALVINGORU BAKINČIO, šiluminiai 45g*42vnt

229189

190 gr

16 gr

9 gr

48 gr

18 gr

13 gr

52 gr

0,70 gr