


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 247317		Barcode on the carton 4771033005169		Intrastate nomenclature code 1905.90.70		Input data done 27.11.2014		Date of review 30.11.2020			
Product Name Pink Donut											
Place of provenance European Union											

1. PRODUCT DESCRIPTION

Product description					
Appearance as loaded. Shape ring, in the middle ring-shaped cavity		Surface small bumps, bubbles or traces of cracked bubbles are allowable; glazed with strawberry flavoured glaze and sprinkled with white chocolate		Colour yellowish to brownish (top - pink).	
Texture elastic, porous, without unmixing, holes or seams.		Taste and smell typical of products with such composition, without any extraneous taste and smell.			
Physical and chemical characteristics					
Weight (net), g 55		The minimal allowable weight (netto) of product g 50.5		Weight (gross), g 55.0	
				The minimal allowable weight (gross) of product g 50.5	
Height (net) cm 3,0-3,8		Diameter (net) cm 8.5-9.5			
Humidity % 23.3		Amount of sucrose in dry matter % 12.6		Amount of fat in dry matter % 32.2	

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1788

Energy (kcal)

428

Fat (g)

25

of which : — saturates (g)

13

Carbohydrate (g)

45

of which: — sugars (g)

18

Fibre (g)

1.8

Protein (g)

4.9

Salt (salt equivalent Na×2.5) (g)

0.58

Ingredients


Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm, rapeseed and coconut, RYE flour, sugar, yeast, emulsifiers E471and E481, WHEY powder, WHEAT gluten, salt, potato starch, raising agents E450 and E500, WHEAT fibre, potato fibre, glucose, glucose syrup, psyllium husk, MILK proteins, curcuma, flour treatment agent E920, antioxidant E220),strawberry-flavoured coating 18% (sugar, vegetable oils - palm and coconut, LACTOSE, WHEY powder, emulsifiers E492 and E322 (SOY lecithin), strawberry flavouring, flavouring, colour E120), white chocolate strew 5%(sugar, cocoa butter, whole MILK powder, skimmed milk powder, flavouring). May contain EGGS, NUTS 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 -	

 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

 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

Amont 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? + / -
+

✓ 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.

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
Paper box liner pcs. 3	Type of packaging material PAP 22	Dimensions, mm 400x300	Weight, g 4.9	
Pieces of product per package 48				
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 2.640	Gross weight, kg 2.936			
<div> <div></div> <div> Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i> </div> </div>				

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 163.2	Type of packaging material LDPE 4	
Layers per palette 12	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Package per palette 96	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+			
198.2			
Total palette weight with the goods, kg			
307.0			

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 CONSUMPTION
Preparation for consumption Defrost at room temperature for 30 min.
<div> <div></div> <div> 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. </div> </div>

Storage conditions and shelf life of product after defrosting

Including after removing from the package	shelf life of product hours
at room temperature	72

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.
