

## 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**

247378

**Barcode of the small box**

4779046030840

**Barcode on the carton**

4771033007934

**Intrastate nomenclature code**

1905.90.70

**Input data done**

18.10.2016

**Date of review**

18.10.2022

**Product Name**

DONUT Strawberry Dream

## 1. PRODUCT DESCRIPTION

**Product description**

quick frozen product; to be defrosted before consumption.

**Appearance as loaded. Shape**

ring

**Surface**

small bumps, bubbles or traces of cracked bubbles are allowable; glazed with strawberry coating and sprinkled with white chocolate strew

**Colour**

yellowish

**Ready-to-use product description. Shape**

ring

**Surface**

small bumps, bubbles or traces of cracked bubbles are allowable; glazed with strawberry coating and sprinkled with white chocolate strew

**Colour**

yellowish

**Texture**

elastic, porous, without unmixing, holes or seams.

**Taste and smell**

typical of products with such composition, without any extraneous taste and smell.

**Product photo****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 %**

23.3

**Nutrition declaration per 100 g product as loaded**

**Energy (kJ)**

1764

**Energy (kcal)**

422

**Fat (g)**

24

**of which : — saturates (g)**

13

**Carbohydrate (g)**

46

**of which: — sugars (g)**

18

**Protein (g)**

4.7

**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 E471 and 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 E322 (SOY lecithin) and E492, flavouring, strawberry flavouring, colour E120), stew 5 % (sugar, WHEAT starch, palm oil, emulsifier E322, glazing agents E414 and E904, colours E141, E160c, E120, E161b). May contain EGGS, HAZELNUTS 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 + / - -
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Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -
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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 box	Pieces per package 6	Dimensions Width / Depth / Length mm 193/ 287/ 48	Weight, g 39	Type of packaging material PAP 20
Laminating film, weight g 4.4	Type of packaging material LDPE 4			
Marking label, weight g 0.1	Type of packaging material PAP 22			
Paper box liner pcs. 6	Type of packaging material PAP 22	Dimensions, mm 278x184	Weight, g 2.0	
Pieces of product per package 36				

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 1.980	Gross weight, kg 2.518			



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 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 266.9			

#### 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 CONSUMPTION

### Method I

Defrost at (0...+6) °C temperature for 360 min.

### Method II

Defrost at room temperature for 30 min.

**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

(0...+6)° C temperature

shelf life of product

days

4\*

Including after  
removing from the  
package

at room temperature

shelf life of product

hours

72

### Additional information

\* laikant uždarytoje pakuotėje

## 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.