PRODUCT SPECIFICATION

Producer Address

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Article Code of the Barcode on the carton Intrastate nomenclature Input data done Date of review producer code 4771033010088 04.07.2017 05.08.2020

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Product Name Croissant APRICOT

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape Surface Colour straightened horn uneven, convolved; sprinkled with orange sugar, apricot filling inside white Ready-to-use product description. Shape Surface Colour

uneven, convolved; sprinkled with orange sugar, apricot filling inside. from brownish to light straightened horn 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 90	The minimal allowable weight (netto) of product g 85.5	Weight nominal of baked product, g 80	Minimal weight of baked product, g 75.5
Length (net) cm 14,5-17,0	Width (net) cm 5,0-6,3	Height (net) cm 3,5-4,5	
Humidity % 34.3	Amount of sucrose in dry matter %	Amount of fat in dry matter % 22.9	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ)	Energy (kJ)
1389	1562
Energy (kcal)	Energy (kcal)
331	373
Fat (g)	Fat (g)
15	17
of which : — saturates (g)	of which: — saturates (g)
7.4	8.3
Carbohydrate (g)	Carbohydrate (g)
43	48
of which: — sugars (g) 16	of which: — sugars (g) 18
Fibre (g) 1.2	Fibre (g) 1.4
Protein (g)	Protein (g)
5.5	6.2
Salt (salt equivalent Na×2.5) (g)	Salt (salt equivalent Na×2.5) (g)
0.65	0.75

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, wheat sourdough (water, WHEAT flour), yeast, EGG mass, vegetable proteins, whole MILK powder, iodised salt, WHEAT gluten, emulsifiers: E322, E471, E472e, E475; salt, acidity regulator E330, flavourings, colour E160a, LACTOSE, pregelatinized WHEAT flour, EGG white powder, flour treatment agent E300), apricot filling 20 % (sugar, water, apricots 20 %, modified corn starch, stabilisers: E460, E466; acid E330, colour E160a, antioxidant E300, flavouring), strew (sugar, fully hydrogenated rapeseed oil, flavouring, colours E160c, E161b). May contain SOYA, NUTS, SESAME products. May contain fruit stones or fragments.

√ Note: May be drupe or fragments thereof.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

√ Allergen info by VITAL

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, 2. Crustaceans 3. Eggs spelt 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 12. Sulphur dioxide and sulphites thereof 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

1 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

1 This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.

1 Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.

Defects

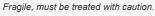
1. Visible filing on the side	100 pcs. target , %
2. Crookedly twisted product	100 pcs. target %
3. Uneven distribution of decor	100 pcs. target % 4
4. May contain fruit stones or fragments.	100 pcs. target % 1

3. PACKAGING DATA

Inner packaging					
Primary packaging bag	Pieces per package	Dimensions Width / Depth / 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 9.36		
Pieces of product per package					

36					
Outer packaging					
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 166	
Colour brown	Weight, g 291				
Dimensions of the label, mm Label weig 100/200 1.83		ght, g	Type of packaging ma	Type of packaging material PAP 22	
Net weight, kg 3.240	Gross weight, kg 3.568				

Marking according ISO 780 Packaging - Pictorial marking for handling of goods





Traceability data

"Best before" date (dd.mm.yyyy) and Batch/Lot N2 (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 Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50	
96 Total palette height with the goods, cm 15+ 199.2	Pallet label (2 units) g	Type of packaging material PAP 22		
Total palette weight with the goods, kg 367.7				

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

12 d.

-18° C

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 50-60 minutes. Preheat the oven to 200 °C. Bake at 170-180 ° C for 17-20 min. At the beginning of baking, feed steam for 4 - 6 s.

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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 shelf life of product

at room temperature

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.

