

## PRODUCT SPECIFICATION



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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
04008	4771033010637	1905.90.80	2017-11-20	2018-01-24

Product Name  
Cheesecake OKEO

## 1. PRODUCT DESCRIPTION

### Product description

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape	Surface	Colour
round, sliced into 16 pieces	decorated with pieces of cookies	brown biscuit, white cheese cream, brown top

Texture	Taste and smell
creamy and crunchy cookie	typical of products with such composition, without any extraneous taste and smell.

### Product photo



### Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight (gross), g	The minimal allowable weight (gross) of product g	
1600	1576.0	1873.4	1845.3	
Length (gross) cm	Width (gross) cm	Height (gross) cm	Height (net) cm	Diameter (net) cm
26	26	8,5	5	24
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %		
36,4	29,9	39,3		

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

**Energy (kJ)**

1522

**Energy (kcal)**

366

**Fat (g)**

25

**of which : — saturates (g)**

16

**Carbohydrate (g)**

30

**of which: — sugars (g)**

19

**Fibre (g)**

3,2

**Protein (g)**

4,4

**Salt (salt equivalent Na×2.5) (g)**

0,63

**Ingredients**

**Ingredients declaration**

soft CHEESE 40 % (MILK, CREAM, MILK proteins, salt, stabilizers E410 and E412, preservative E200, starter cultures), cookies 24 % (WHEAT flour, sugar, palm oil, cocoa powder 6,6 %, glucose-fructose syrup, WHEAT starch, raising agents E501ii, E503ii and E500ii, salt, emulsifier E322 (contain SOYA), flavourings), sugar, CREAM, white chocolate (sugar, cocoa butter, whole MILK powder, emulsifier E322 (SOY lecithin), natural vanilla flavouring), BUTTER, MILK, mix (sugar, dried glucose syrup, beef gelatin, glucose, modified starch, acidity regulator E450i, salt), water, SOUR CREAM (CREAM, starter cultures, emulsifier E471, thickeners E410, E412, E401, E407), margarine (vegetable oils - palm, sunflower and coconut, water, emulsifier E471, acid E330, preservative E202, flavourings, colour E160ai), glucose syrup, palm oil, emulsifiers E471, E472b and E472e, MILK proteins, stabilizer E304ii, EGG white powder, vanilla extract, beef gelatin. May contain traces of various nuts, sulphur dioxide and sulphites. Contain GLUTEN, EGG, SOYA, MILK 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 -	

**i** Symbols: + contains in product / - free of product / ? there is a risk of cross-contamination

Micro-organisms

Salmonella in 25 g  
not allowed

E. coli, cfu/g  
<10

Enterobacteria cuf/ 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 - 5, iron - 2,5, non ferous - 5.

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? + / -  
+


**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.

3. PACKAGING DATA

Inner packaging		
<b>Primary packaging</b> bag	<b>Pieces per package</b> 1	<b>Weight, g</b> 8
<b>Marking label, weight g</b> 0.1	<b>Type of packaging material</b> PAP 22	
<b>Box, g</b> 220	<b>Type of packaging material</b> PAP 20	
<b>Name of packing material</b> Strip	<b>Type of packaging material</b> PAP 20	<b>Weight, g</b> 28
<b>Tray weight, g</b> 25.3	<b>Type of packaging material</b> PS	
<b>Pieces of product per package</b> 1		

Outer packaging	
<b>Net weight, kg</b> 1.600	<b>Gross weight, kg</b> 1.881



Marking according ISO 780 Packaging - Pictorial marking for handling of goods  
*Fragile, must be treated with caution.*




<b>Traceability data</b> "Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)
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Loading information	Data of transportation materials		
<b>Package per layer</b> 12	<b>Shrink film weight / for 1 pallet, g</b> 328	<b>Type of packaging material</b> LDPE 4	
<b>Layers per palette</b> 21	<b>Palette</b> Euro	<b>Palette weight, kg</b> 25	<b>Type of packaging material</b> FOR 50
<b>Package per palette</b> 252			
<b>Total palette height with the goods, cm 15+</b> 179			
<b>Total palette weight with the goods, kg</b> 499.3			

## 4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

Storage and transportation temperature, °C	
<b>Storage and transportation temperature, °C</b> -18° C	<b>Shelf life at such temperature</b> 18 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION
<b>Preparation for consumption</b> Defrost at (+2...+6) °C temperature for 6 h.
<div>  <p>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.</p> </div>

**Storage conditions and shelf life of product after defrosting**

Including after removing from the package	shelf life of product days
(0...+6)° C temperature	2

**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.