


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 47917 EST			Barcode of the product 4771033013836		Barcode on the carton 4771033013843		Intrastate nomenclature code 1901.20.00.		Input data done 17.01.2019		
Date of review 30.11.2020											
Product Name Puff Pastry Dough In Sheets											
Place of provenance European Union											

1. PRODUCT DESCRIPTION

Product description		
quick frozen ready-to-bake half-product; to be defrosted and baked before consumption.		
Appearance as loaded. Shape six rectangle sheets	Surface rough, topped with flour	Colour white
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 500	The minimal allowable weight (netto) of product g 485.0	Weight (gross), g 503.4	The minimal allowable weight (gross) of product g 488.4
Length (net) cm 19,5-20,5	Width (net) cm 10,7 - 11,0	Height (net) cm 2,1-2,7	
Humidity % 35,8	Amount of sucrose in dry matter % 2,5	Amount of fat in dry matter % 34,6	

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1533

Energy (kcal)

368

Fat (g)

23

of which : — saturates (g)

11,5

Carbohydrate (g)

34,4

of which: — sugars (g)

2,5

Fibre (g)

1,91

Protein (g)

5,7

Salt (salt equivalent Na×2.5) (g)

0,99

Ingredients


Ingredients declaration

WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, iodised salt, emulsifiers E471 and E322, salt, acidity regulator E330, flavourings, colour E160a. May contain EGGS, SOYA, CELERY, ALMONDS, HAZELNUTS, SESAME seeds, 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 -	

 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 - 2,5, iron - 1,5, non ferous - 1,2.

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

 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				
Laminating film, weight g	Type of packaging material			
3.43	PP 5			
Pieces of product per package				
12				
Outer packaging				
Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	298	238	139
Colour	Weight, g			
brown	159			
Dimensions of the label, mm	Label weight, g	Type of packaging material		
100/ 200	1.83	PAP 22		
Net weight, kg	Gross weight, kg			
6.000	6.202			
<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	Shrink film weight / for 1 pallet, g	Type of packaging material	
13	127.4	LDPE 4	
Layers per palette	Palette	Palette weight, kg	Type of packaging material
10	Euro	25	FOR 50
Package per palette	Pallet label (2 units) g	Type of packaging material	
130	6	PAP 22	
Total palette height with the goods, cm 15+			
139.0			
Total palette weight with the goods, kg			
831.4			

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 15 min. Bake for 10-15 minutes at 180 °C. Baking regime is indicative.
Serving tips & recommendations (suggestions)
Suitable for the production of pastries with fillings.
<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>

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.
