



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 229769 | Barcode on the carton 4771033019593 | Intrastate nomenclature code 1901.20.00 | Input data done 28.01.2020 | |
| Product Name Pastry with Blackcurrant Filling | | | | |

1. PRODUCT DESCRIPTION

| | | |
|--|--|---|
| Product description | | |
| quick frozen ready-to-bake half-product; to be defrosted and baked before consumption. | | |
| Appearance as loaded. Shape irregular rectangle | Surface on the top diagonally crossed stripes; places can be seen filling | Colour yellowish |
| Ready-to-use product description. Shape irregular rectangle | Surface on the top diagonally crossed stripes; places can be seen filling | Colour light brown |
| Texture layered, easy separated, may be sticky in contact with the filling. | Taste and smell typical of products with such composition, without any extraneous taste and smell. | |
| 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 11,5 - 13, 0 | Width (net) cm 6,0 - 7,0 | Height (net) cm 2,0 - 3,0 | |
| Humidity % 36,8 | Amount of sucrose in dry matter % 23,4 | Amount of fat in dry matter % 24,8 | |

| Nutrition declaration per 100 g product as loaded | Nutrition declaration per 100 g product after final preparation |
|---|---|
| Energy (kJ) 1380 | Energy (kJ) 1550 |
| Energy (kcal) 330 | Energy (kcal) 370 |
| Fat (g) 16 | Fat (g) 18 |
| of which : — saturates (g) 7,4 | of which: — saturates (g) 8,3 |
| Carbohydrate (g) 41 | Carbohydrate (g) 46 |
| of which: — sugars (g) by research protocol 14,1 | of which: — sugars (g) 17 |
| Fibre (g) 1,0 | Fibre (g) 1,1 |
| Protein (g) 4,9 | Protein (g) 5,5 |
| Salt (salt equivalent Na×2.5) (g) 0,40 | Salt (salt equivalent Na×2.5) (g) 0,45 |

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, EGG mass, yeast, WHEAT gluten, iodised salt, emulsifiers E471, E475, E322 and E472e, salt, dextrose, vegetable proteins, LACTOSE, skimmed MILK powder, acidity regulator E330, flavourings, colour E160a, flour treatment agent E300), blackcurrant filling 24% (sugar, water, blackcurrant 19%, apples, modified starch, thickener E418, acidity regulators E331 and E330, colour E163, flavouring). May contain SOYA, NUTS, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

✓ Allergen info by VITAL

| | | |
|--|--|--|
| 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 : |
| - 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 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

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

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 - 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

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 | | | | |
|--|---|--|---|---|
| Primary packaging bag | Pieces per package 1 | Dimensions Width / Depth / Length mm 400/ 150+150/ 500 | Weight, g 13 | Type of packaging material HDPE 2 |
| Paper box liner pcs. 3 | Type of packaging material PAP 22 | Dimensions, mm 400 x 300 | Weight, g 4.68 | |
| Pieces of product per package 32 | | | | |
| Outer packaging | | | | |
| Outer packaging box | Type of packaging material PAP 20 | Outer Length, mm 298 | Outer Width, mm 238 | Outer Height, mm 139 |
| Colour brown | Weight, g 159 | | | |
| Dimensions of the label, mm 100/ 200 | | Label weight, g 1.83 | Type of packaging material PAP 22 | |
| Net weight, kg 2.880 | Gross weight, kg 3.068 | | | |
| <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> | | | <div><div></div></div> | |
| Traceability data "Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx) | | | | |
| Loading information | | Data of transportation materials | | |
| Package per layer 13 | | Shrink film weight / for 1 pallet, g 127.4 | Type of packaging material LDPE 4 | |
| Layers per palette 10 | | Palette Euro | Palette weight, kg 25 | Type of packaging material FOR 50 |
| Package per palette 130 | | Pallet label (2 units) g 6 | Type of packaging material PAP 22 | |
| Total palette height with the goods, cm 15+ | | | | |
| 139.0 | | | | |
| Total palette weight with the goods, kg | | | | |
| 424.0 | | | | |

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 50 - 60 min. Preheat oven to 200 °C temperature. Bake for 17 - 20 minutes at 170 - 180 °C. At the beginning of the baking process treat with steam for 4 - 6 sec.

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.

Product storage conditions and shelf life after baking

keeping

at room temperature

shelf life of product

hours

16

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.