# PRODUCT SPECIFICATION

Producer Address

UAB "Mantinga" Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt



Article Code of the producer

Barcode on the carton 4771033020650

Intrastate nomenclature code

Input data done 29.06.2021

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229812 1901.20.00

**Product Name** 

Pastry with pear and caramel filling

# 1. PRODUCT DESCRIPTION

# **Product description**

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

Appearance as loaded. Shape
rectangular

Ready-to-use product description. Shape
rectangular

Shape
rectangular

Surface
may be a little cracked, rough and cracked, at the top are cuts

White

Colour
Colour
Shape
may be a little cracked, rough and cracked, at the top are cuts

brownish

Texture Taste and smell

easy separated, can be sticky typical of products with such composition, without any

extraneous taste and smell.

#### Product photo



# Physical and chemical characteristics

| Weight (net), g<br>80            | The minimal allowable weight (netto) of product g 75.5 | Weight nominal of baked product, g       | Minimal weight of baked product, g 65.5 |
|----------------------------------|--|--|---|
| <b>Length (net) cm</b> 10,5-11,5 | <b>Width (net) cm</b> 5,0-6,0                          | Height (net) cm<br>2,5-3,3               |   |
| Humidity %<br>36,7               | Amount of sucrose in dry matter % 20,5                 | Amount of fat in dry<br>matter %<br>22,2 |   |

| Nutrition declaration per 100 g product as loaded | Nutrition declaration per 100 g product after final preparation |
|---|---|
| Energy (kJ)                                       | Energy (kJ)   |
| 1329  | 1521  |
| Energy (kcal)                                     | Energy (kcal)   |
| 317   | 363   |
| Fat (g)<br>14                                     | <b>Fat (g)</b> 16   |
| of which: — saturates (g)<br>6,8                  | of which: — saturates (g) 7,7                                   |
| Carbohydrate (g)                                  | Carbohydrate (g)  |
| 41  | 47  |
| of which: — sugars (g)                            | of which: — sugars (g)  |
| 13  | 15  |
| <b>Fibre (g)</b>                                  | Fibre (g)   |
| 1,5   | 1,7   |
| Protein (g)                                       | Protein (g)   |
| 6,0   | 6,8   |
| Salt (salt equivalent Na×2.5) (g)                 | Salt (salt equivalent Na×2.5) (g)                               |
| 0,78  | 0,88  |

# Ingredients

# Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, EGG mass, yeast, sourdough (water, WHEAT flour, malted RYE flour, WHEAT germ flour), whole MILK powder, iodised salt, WHEAT gluten, pea protein, spirit vinegar, pregelatinized WHEAT flour, WHEAT starch, salt, emulsifiers E471, E475, E322 and E472e, acidity regulator E330, flavourings, colour E160a, LACTOSE, EGG white powder, flour treatment agent E300), filling 24 % (pears 39 %, sugar, water, modified starch, burnt sugar syrup 1 %, thickeners E460 and E466, flavouring, acidity regulators E330 and E331, preservative E202). May contain SOYA, MUSTARD, NUTS, SESAME products.

# 2. FOOD SAFETY CHARACTERISTICS

# Allergen Info

#### $\checkmark$ 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  $\Phi$  (mm): steel - 4, iron - 3, non ferous - 3,5.

Amount of Trans fatty acids g/ 100g of fat

<2

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# Other food safety characteristic Suitable for vegans + / - Suitable for ( lacto-ovo) Suitable for lacto vegetarians + / -Suitable for ovo vegetarians + / vegetarians + / -Kosher + / -Suitable for Coeliac diet Halal + / -Organic + / -Does the product contain palm oil? + / -Palm oil quantity in loaded product, % (g / 100 g) Palm oil quantity in loaded product, g / per one piece 11.0 8.8 √ 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. 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<br>1                 | Dimensions Width /<br>Depth / Length mm<br>400/ 150+150/ 500 | <b>Weight, g</b><br>13 | Type of packaging<br>material<br>HDPE 2 |  |
| Paper box liner pcs.  | Type of packaging<br>material<br>PAP 22 | Dimensions, mm<br>400x300                                    | Weight, g<br>4.68      |   |  |
|                       |   |  |                        |   |  |

| Outer packaging   |   |                         |                                       |                         |
|---|---|-------------------------|---------------------------------------|-------------------------|
| Outer packaging box                                     | Type of packaging<br>material<br>PAP 20 | Outer Length, mm<br>298 | Outer Width, mm<br>238                | Outer Height, mm<br>139 |
| <b>Colour</b><br>brown                                  | <b>Weight, g</b><br>159                 |                         |                                       |                         |
| Dimensions of the label, mm Label weig<br>100/ 200 1.83 |   | veight, g               | <b>Type of packaging ma</b><br>PAP 22 | terial                  |
| Net weight, kg<br>3.120                                 | Gross weight, kg<br>3.313               |                         |                                       |                         |
|   |   |                         |                                       |                         |

Marking according ISO 780 Packaging - Pictorial marking for handling of

goods
Fragile, must be treated with caution.



------Tracoahility 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 Type of packaging material pallet, g LDPE 4 |   |  |
| Layers per palette  10  Package per palette       | Palette Palette weight, kg Type of paterial Euro 25 FOR 50             |   |  |
| Total palette height with the goods, cm 15+ 139.0 | Pallet label (2 units) g   | Type of packaging<br>material<br>PAP 22 |  |
| Total palette weight with the goods, kg 455.8     |  |   |  |

# 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 months

-18° C

√ 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.

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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

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.

