


PRODUCT SPECIFICATION

<div><div>Producer</div><div>UAB "Mantinga"</div></div> <div><div>Address</div><div>Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt</div></div> <div><div></div><div></div></div>				
<div>Article Code of the producer</div> <div>229812</div>	<div>Barcode on the carton</div> <div>4771033020650</div>	<div>Intrastate nomenclature code</div> <div>1901.20.00</div>	<div>Input data done</div> <div>29.06.2021</div>	<div>Date of review</div> <div>24.09.2021</div>
<div><div>Product Name</div><div>Pastry with pear and caramel filling</div></div>				

1. PRODUCT DESCRIPTION

Product description		
quick frozen half-product; to be defrosted and fully baked before consumption.		
Appearance as loaded. Shape rectangular	Surface may be a little cracked, rough and cracked, at the top are cuts	Colour white
Ready-to-use product description. Shape rectangular	Surface may be a little cracked, rough and cracked, at the top are cuts	Colour brownish
Texture easy separated, can be sticky	Taste and smell typical of products with such composition, without any extraneous taste and smell.	
Product photo		
		

<div>Physical and chemical characteristics</div>			
<div>Weight (net), g</div> <div>80</div>	<div>The minimal allowable weight (netto) of product g</div> <div>75.5</div>	<div>Weight nominal of baked product, g</div> <div>70</div>	<div>Minimal weight of baked product, g</div> <div>65.5</div>
<div>Length (net) cm</div> <div>10,5-11,5</div>	<div>Width (net) cm</div> <div>5,0-6,0</div>	<div>Height (net) cm</div> <div>2,5-3,3</div>	
<div>Humidity %</div> <div>36,7</div>	<div>Amount of sucrose in dry matter %</div> <div>20,5</div>	<div>Amount of fat in dry matter %</div> <div>22,2</div>	

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

✓ 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
-



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 - 4, iron - 3, non ferous - 3,5.

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? + / - +		Palm oil quantity in loaded product, % (g / 100 g) 11.0	Palm oil quantity in loaded product, g / per one piece 8.8
✓ Product status SG			
<i>i</i> This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.			
<i>i</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. 4	Type of packaging material PAP 22	Dimensions, mm 400x300	Weight, g 4.68	
Pieces of product per package 39				
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 3.120	Gross weight, kg 3.313			
<i>i</i> Marking according ISO 780 Packaging - Pictorial marking for handling of goods <i>Fragile, must be treated with caution.</i>				

Traceability data
"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)

[illegible]