



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 226816	Barcode on the carton 4771033020728	Intrastate nomenclature code 1902.20.30	Input data done 2021.07.15	
Product Name Pastry with Meat				

1. PRODUCT DESCRIPTION

Product description		
quick frozen ready-to-bake product; to be defrosted and baked before consumption.		
Appearance as loaded. Shape irregular rectangle	Surface decorated with cuts	Colour from white to light yellowish
Ready-to-use product description. Shape irregular rectangle	Surface glossy, may be slightly cracked, decorated with cuts	Colour from light brown to dark brown
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	Product photo	
		

Physical and chemical characteristics			
Weight (net), g 65	The minimal allowable weight (netto) of product g 60.5	Weight nominal of baked product, g 60	Minimal weight of baked product, g 55.5
Length (net) cm 9,0-9,8	Width (net) cm 5,5-6,2	Height (net) cm 2,2-2,8	
Humidity % 37,89	Amount of sucrose in dry matter % 6,2	Amount of fat in dry matter % 32,7	Amount of meat % 14,2

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1404	Energy (kJ) 1543
Energy (kcal) 337	Energy (kcal) 370
Fat (g) 20	Fat (g) 22
of which : — saturates (g) 8,7	of which: — saturates (g) 9,4
Carbohydrate (g) 29	Carbohydrate (g) 32
of which: — sugars (g) by research protocol 3,9	of which: — sugars (g) 4,2
Fibre (g) 1,6	Fibre (g) 1,8
Protein (g) 9,3	Protein (g) 10
Salt (salt equivalent Na×2.5) (g) 1,2	Salt (salt equivalent Na×2.5) (g) 1,3

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, yeast, EGG mass, sourdough (water, WHEAT flour, malted RYE flour, WHEAT germ flour), whole MILK powder, iodised salt, pea protein, WHEAT gluten, spirit vinegar, salt, colour E160a, WHEAT starch, emulsifiers E471, E475, E322 and E472e, flavourings, acidity regulator E330, LACTOSE, antioxidant E300, dextrose, skimmed MILK powder), filling 25 % (fried meat 48 % (pork, beef), SOY product (water, SOY protein, rapeseed oil, onion, salt, spices, flavourings, caramelized sugar, stabiliser E461), mayonnaise (rapeseed oil, water, sugar, modified corn starch, salt, EGG yolk powder, glucose syrup, MUSTARD seeds, spirit vinegar, spices, stabilisers E412, E415, E401 and E410, acids E260, E330 and E296), onion powder, iodised salt, garlic granules, sugar, black pepper). May contain 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) 12.3	Palm oil quantity in loaded product, g / per one piece 8.0
✓ 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/ 700	Weight, g 16.7	Type of packaging material HDPE 2
Type of packaging material HDPE 2				
Paper box liner pcs. 5	Type of packaging material PAP 22	Dimensions, mm 400x300		
Pieces of product per package 64				
Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 398	Outer Width, mm 238	Outer Height, mm 166
Colour brown	Weight, g 233			
Dimensions of the label, mm 100/ 200		Label weight, g 1.83	Type of packaging material PAP 22	
Net weight, kg 4.160	Gross weight, kg 4.412			
<div><div><div>i</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></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 10	Shrink film weight / for 1 pallet, g 163	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 100	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+			
166.0			
Total palette weight with the goods, kg			
466.4			

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 9 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION
Preparation for consumption Defrost at room temperature for 40-50 min. Preheat oven to 180 °C temperature. Bake for 16-19 minutes at 160-170 °C. At the beginning of the baking process treat with steam for 4-6 sec.
<i>i</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	shelf life of product
at room temperature	hours
	16

Other information
<i>i</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.