

PRODUCT SPECIFICATION



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Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done
220848	4771033021572	19012000	2021
<b>Product Name</b>			
Butter Pastry with Apple Filling			

1. PRODUCT DESCRIPTION

Product description

quick frozen ready-to-bake product; to be defrosted and baked before consumption.

<b>Appearance as loaded. Shape</b> semicircular, with a decorated edge	<b>Surface</b> decorated with notches	<b>Colour</b> yellowish
<b>Ready-to-use product description. Shape</b> semicircular, with a decorated edge	<b>Surface</b> decorated with notches	<b>Colour</b> brownish
<b>Texture</b> typical for puff pastry with filling	<b>Taste and smell</b> typical of products with such composition, without any extraneous taste and smell.	

<b>Product photo</b>	<b>Product photo</b>
	

Physical and chemical characteristics

<b>Weight (net), g</b> 110	<b>The minimal allowable weight (netto) of product g</b> 105.0	<b>Weight nominal of baked product, g</b> 97	<b>Minimal weight of baked product, g</b> 92.5
<b>Height (net) cm</b> 3-5			
<b>Humidity %</b> 44,4	<b>Amount of sucrose in dry matter %</b> 17,1	<b>Amount of fat in dry matter %</b> 25,2	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1204	Energy (kJ) 1365
Energy (kcal) 288	Energy (kcal) 327
Fat (g) 14	Fat (g) 16
of which : — saturates (g) 9,1	of which: — saturates (g) 10
Carbohydrate (g) 35	Carbohydrate (g) 40
of which: — sugars (g) 9,5	of which: — sugars (g) 11
Fibre (g) 1,7	Fibre (g) 1,9
Protein (g) 4,2	Protein (g) 4,8
Salt (salt equivalent Na×2.5) (g) 0,66	Salt (salt equivalent Na×2.5) (g) 0,75

Ingredients
Ingredients declaration WHEAT flour, concentrated apple puree 19,5 %, BUTTER 16,5 %, apples 13 %, water, sugar, EGGS, salt. May contain SOYA, NUTS 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**

< 100

**Salmonella in 25 g**

not allowed

**Coagulase positive staphylococci (S. aureus), cfu/ g**

< 100

**E. coli, cfu/g**

<10

**Enterobacteria cuf/ g**

< 10 000



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 - 3, non ferous - 3,5.

## 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? + / -**

-




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 1	Dimensions Width / Depth / Length mm 420/165/610	Weight, g 18.81	Type of packaging material HSPE 2
Pieces of product per package 40				
Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 390	Outer Width, mm 290	Outer Height, mm 105
Colour brown	Weight, g 360			
Dimensions of the label, mm 100/ 200	Label weight, g 1.83	Type of packaging material PAP 22		
Net weight, kg 4.400	Gross weight, kg 4.781			
<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 8	Shrink film weight / for 1 pallet, g 640	Type of packaging material PE	
Layers per palette 16	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Package per palette 128	Paletės lakšto svoris, g. 230	Paletės lakštų kiekis, vnt 3	
Total palette height with the goods, cm 15+ 168.0			
Total palette weight with the goods, kg 638.3			

## 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
<b>Preparation for consumption</b> Defrost at room temperature for 60 min. Preheat oven to 220 °C temperature. Bake for 15-25 minutes at 190-210 °C.
<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>

**Product storage conditions and shelf life after baking**

keeping	shelf life of product
at room temperature	hours
	24

**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.