PRODUCT SPECIFICATION

Producer Address

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



Colour

dark brown

Article Code of the producer 51A158

Barcode of the product Barcode on the carton 4771033021992

4771033022005

Intrastate nomenclature Input data done 01.06.2022

1905.90.80

Date of review

2023.06.16

Product Name

MULTIGRAIN BREAD Sandwich with Sweet Chilli Chicken, Baked Paprika and Spinach

1. PRODUCT DESCRIPTION

Product description

fresh, chilled sandwiches.

Appearance as loaded. Shape Surface

triangle porous

Taste and smell

typical of products with such composition, without any

extraneous taste and smell.

Physical and chemical characteristics

Weight (net), g 170

The minimal allowable weight (netto) of product g

Weight (gross), g

194.7

The minimal allowable weight (gross) of product g

Length (gross) cm 14,0

Width (gross) cm 10,0

162.3

Height (gross) cm 14,5

Length (net) cm 11,6 - 12,4

Width (net) cm 5,0 - 6,3

Height (net) cm 11,6 - 12,4

Humidity % 48,4

Amount of sucrose in dry matter % 10,4

Amount of fat in dry matter % 22.5

Amount of meat %

11,7

Nutrition declaration per 100 g product as loaded
Energy (kJ) 1108
Energy (kcal) 265
Fat (g) 14
of which: — saturates (g) 2,3
Carbohydrate (g) 23,6
of which: — sugars (g) 6,6
Fibre (g) 1,3
Protein (g) 10,5
Salt (salt equivalent Na×2.5) (g) 1,42
✓ Nutrition declaration by research protocol
Nutrition claims SOURCE OF PROTEIN

Ingredients

Ingredients declaration

roll (WHEAT flour, water, pumpkin seeds 5 %, RYE flakes 4 %, malted BARLEY flour, yeast, millet grits 1 %, WHEAT gluten, salt, sunflower kernels 1 %, pinhead OAT, rice flakes, BARLEY flakes, corn grits, SOYA grits, WHEAT bran, rolled OATS 0,6 %, flax-seeds), sweet chilli chicken 22 % (fried chicken meat 13 % (chicken meat 95 %, spices and their extracts, iodised salt, flavourings, garlic granules, onion powder, black pepper, paprika), hot sauce 7 % (sugar, water, chili paprika 13 %, garlic, vinegar, salt, modified corn starch, thickener E415, acidity regulator E330), chipotle sauce 1 % (orange juice kontsentraadist, sugar, tomato paste, chipotle pepper 4 %, rapeseed oil, modified starch, salt, spices, burnt sugar syrup, acid E260, smoke flavouring, vinegar, thickener E415), SOY sauce (water, SOYBEANS, WHEAT, salt), tomato paste, SESAME seeds), 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), fried paprika 9 %, CHEESE, spinach 3 %. May contain CELERY, FISH products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

√ 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, - nuts 2 (cashew, pistachio nut) - nuts 3 (walnut, karia) almond, hazelnuts) 10. Milk and products thereof 11. Sesame seeds and products 12. Sulphur dioxide and sulphites thereof

0

Symbols: + contains in product / - free of product / ? there is a risk of cross-contamination

14. Molluscs and products thereof

Micro-organisms

13. Lupin and products thereof

B. cereus, cfu/ g

 $<= 10^{2}$

Salmonella in 25 g

not allowed

L. monocytogenes in 25

g

not allowed

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

<= 10²

E. coli, cfu/g

<=10²

Enterobacteria cuf/ g

<= 10000

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 - 2,5, non ferous - 2.

Amount of Trans fatty acids g/ 100g of fat

<2

Other	food	safety	charac	teristic
Othici	1000	Saictv	Cilaiau	, LCI ISLIC

Does the product contain palm oil? + / -

-

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.

Defects

1. 100 pcs. target , %
Possible package smudge with ingredients 15

2. 100 pcs. target %
Uneven distribution of the filling 10

3. PACKAGING DATA

Inner packaging

Box, g Type of packaging material 11.2 PET 1 Type of packaging material Lid, weight g 12 PET 1 Type of packaging material Pocket weight, g 12.3 PAP 21 Pieces of product per package 6

Outer packaging

 Outer packaging box
 Type of packaging material
 Outer Length, mm
 Outer Width, mm
 Outer Height, mm

 296
 236
 159

PAP 20

Colour Weight, g
brown 149

Dimensions of the label, mm Label weight, g Type of packaging material

5/ 100 0.62 PAP 22

Net weight, kg Gross weight, kg 1.020 1.318

Marking according ISO 780 Packaging - Pictorial marking for handling of goods

Fragile, must be treated with caution.



Traceability data

Expiry date and lot number (Lxxxx)

Loading information	Data of transportation materials			
Package per layer 13	Shrink film weight / for 1 pallet, g 83.2	Type of packaging material LDPE 4		
Layers per palette 10 Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50	
Total palette height with the goods, cm 15+	Pallet label (2 units) g	Type of packaging material PAP 22		
Total palette weight with the goods, kg 196.4				

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

8 d.

(+2...+6)° C

PREPARATION FOR CONSUMPTION

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.

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.