PRODUCT SPECIFICATION

Producer Address

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Product Name Spinach Strudel

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape Surface Colour irregular rectangle rough, sprinkled with decorating mass. filled with spinach filling inside white

Ready-to-use product description. Shape Surface Colour

rough, sprinkled with decorating mass. filled with spinach filling inside from yelowish to light

irregular rectangle brown

Texture Taste and smell

layered, easy separated, may be sticky in contact with typical of products with such composition, without any

the filling. extraneous taste and smell.

Product photo Product photo





Physical and chemical characteristics

Weight (net), g 90.0	The minimal allowable weight (netto) of product g 85.5	Weight nominal of baked product, g 75.0	Minimal weight of baked product, g 70.5
Length (net) cm 13,0-13,5	Width (net) cm 7,7-8,2	Height (net) cm 1,2-1,7	
Humidity % 42,5	Amount of sucrose in dry matter %	Amount of fat in dry matter % 38,3	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ)	Energy (kJ)
1380	1651
Energy (kcal)	Energy (kcal)
331	396
Fat (g)	Fat (g)
22	26
of which : — saturates (g) 11	of which: — saturates (g) 13
Carbohydrate (g)	Carbohydrate (g)
27	33
of which: — sugars (g)	Fibre (g)
1,8	1,5
Fibre (g)	Protein (g)
1,3	2,2
Protein (g)	Salt (salt equivalent Na×2.5) (g)
5,7	1,3
Salt (salt equivalent Na×2.5) (g) 1,1	

Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, iodised salt, vegetable proteins, emulsifiers E322, E471 and E475, salt, acidity regulator E330, flavourings, colour E160a, inactivated yeast), spinach filling 22 % (spinach 51 %, CHEESE, water, WHEY powder, modified starch, onion powder, spices, palm oil, iodised salt, sugar, glucose syrup, MILK proteins, thickener E401, stabiliser E450, carrot extract, safflower concentrate). May contain EGGS, SOYA, CELERY, MUSTARD, NUTS, SESAME products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info 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 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 Micro-organisms B. cereus, cfu/ g < 1000 Salmonella in 25 g not allowed L. monocytogenes in 25 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 (lacto-ovo) vegetarians + / -Suitable for ovo Suitable for vegans + / -Suitable for lacto vegetarians + / vegetarians + / -Suitable for Coeliac diet Halal + / -Kosher + / -Organic + / -Does the product contain palm oil? + / -√ Product status SG 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.

Inner packaging Primary packaging Pieces per package Dimensions Width / Depth / Length mm Weight, g Type of packaging material bag 13 HDPE 2 400/ 150+150/ 500 Pieces of product per package 36 Outer packaging Outer packaging Type of packaging Outer Length, mm Outer Width, mm Outer Height, mm material 298 238 box PAP 20 Colour Weight, g 159 brown Dimensions of the label, mm Label weight, g Type of packaging material PAP 22 100/200 1.83 Net weight, kg Gross weight, kg 3.240 3.414 Marking according ISO 780 Packaging - Pictorial marking for handling of goods





Traceability 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 pallet, g 127.4	Type of packaging material LDPE 4	
Layers per palette 10Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Total palette height with the goods, cm 15+ 139.0	Pallet label (2 units) g	Type of packaging material PAP 22	
Total palette weight with the goods, kg 469.0			

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

9 months

-18° C

√ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost at room temperature for 50-60 min. Bake for 17-20 minutes at 180-190°C.

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

shelf life of product hours keeping

at room temperature

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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.