

PRODUCT SPECIFICATION

Producer

UAB "Mantinga Food"

Address

Stoties g. 51, LT-68261, Marijampolė Lithuania tel.: 8-343-71448 fax.: +370 343 72576 e-mail: mantingafood@mantinga.lt



Article Code of the
producer

48611

Barcode of the product

4771033486111

Intrastate nomenclature
code

1905.90.90.

Input data done

01.06.2012

Date of review

09.04.2021

Product Name

Italian snack with ham and marinated cucumbers

Place of provenance

European Union

1. PRODUCT DESCRIPTION

Product description

packed quick frozen product; to be defrosted and recommend to heat before serving.

Appearance as loaded. Shape

rectangular

Surface

spread with filling, sanded with grade cheese.

Colour

base - yellowish, filling -
typical composition

Surface

coated with filling, melted cheese

Colour

base - yellowish, filling -
typical composition

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**Physical and chemical characteristics**

Weight (net), g

125

The minimal allowable
weight (netto) of product
g

119.4

Weight (gross), g

127.4

The minimal allowable
weight (gross) of
product g

121.7

Weight nominal of baked
product, g

120

Minimal weight of baked
product, g

114.6

Length (gross) cm

25,0-26,0

Width (gross) cm

9,0-10,0

Height (gross) cm

2,5-3,5

Length (net) cm

19,5-21,0

Width (net) cm

7,0-7,5

Height (net) cm

2,8-3,5

Humidity %

46,3

Amount of sucrose in
dry matter %

5,4

Amount of fat in dry
matter %

17,5

Amount of meat %

7,5

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1045	Energy (kJ) 1102
Energy (kcal) 249	Energy (kcal) 262
Fat (g) 9.4	Fat (g) 9,8
of which : — saturates (g) 2.2	of which: — saturates (g) 2.3
Carbohydrate (g) 32	Carbohydrate (g) 34
of which: — sugars (g) 2.9	of which: — sugars (g) 3
Fibre (g) 2.1	Fibre (g) 2.2
Protein (g) 8.0	Protein (g) 8.4
Salt (salt equivalent Na×2.5) (g) 1.8	Salt (salt equivalent Na×2.5) (g) 1.9

Ingredients

Ingredients declaration

base (WHEAT flour, water, rapeseed oil, yeast, RYE flour, iodised salt, sugar), tomato sauce (water, tomato paste, sugar, modified corn starch, acids E260 and E330, spices), cooked ham 12% (pork 59 %, water, salt with a preservative E250, potato starch, SOY protein, stabilisers E451, E450, E452 and E407a, maltodextrin, dextrose, spices, spice extracts , flavouring, antioxidant E316), marinated cucumbers 7 % (cucumbers 65 %, water, spirit vinegar, salt, sugar), CHEESE, protein product (water, palm oil, MILK proteins, potato starch, emulsifying salt E331, salt, flavourings, colour E160a). May contain EGGS, CELERY, MUSTARD, 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 -
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 -	

i 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

i 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.

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? + / -

+

i This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.

i Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.

3. PACKAGING DATA

Inner packaging							
Laminating film, weight g	Type of packaging material						
2.4	PP 5						
Pieces of product per package							
24							
Outer packaging							
Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm			
box	PAP 20	398	238	166			
Colour	Weight, g						
brown	246						
Dimensions of the label, mm		Label weight, g	Type of packaging material				
100/ 200		1.83	PAP 22				
Net weight, kg	Gross weight, kg						
3.000	3.305						
<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>		<div></div>					
Traceability data							
"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)							
Loading information		Data of transportation materials					
Package per layer	Shrink film weight / for 1 pallet, g	Type of packaging material					
10	153.6	LDPE 4					
Layers per palette	Palette	Palette weight, kg	Type of packaging material				
12	Euro	25	FOR 50				
Package per palette	Pallet label (2 units) g	Type of packaging material					
120	6	PAP 22					
Total palette height with the goods, cm 15+							
199.2							
Total palette weight with the goods, kg							
421.8							

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
-18° C	9 months

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Method I

Without thawing, with or without packaging, warm in the microwave for 2 to 2.5 minutes at 800 W.

Method II

Thaw at room temperature for 50 min. After cutting or without packaging, preheat in the microwave for 90 s. 800 W.

Method III

Bake in the oven without thawing at 180-200 ° C for 10-12 minutes.

Method IV

Thaw at room temperature for 50 min. After removing the product from the package, bake in the oven at 180-200 °C for 8 - 10 minutes.

✓ Preparation removing the product from the (0 ... +6) ° C temperature

Method I

After thawing, remove the product from the package and bake in the oven at 180-200 °C for 8-10 minutes.

Method II

Before thawing, with or without packaging, preheat in the microwave for 90 s at 800 W.

✓ Consume just after baking as soon as you are sure that it is not hot.

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.

Storage conditions and shelf life of product after defrosting

In unopened package (0...+6)° C temperature	shelf life of product hours	shelf life of product days
	96	4

Product storage conditions and shelf life after baking

keeping at room temperature	shelf life of product hours
	16

keeping (0...+6)° C temperature	shelf life of product hours
	24

Shelf life at +63 ° C of product hours
3

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.