

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**

47C131

Barcode of the product

4779031271807

Intrastate nomenclature code

1905.90.80

Input data done

07.05.2014

Date of review

07.09.2022

Product Name

Pizza MAFFIA

Place of provenance

Lithuania

1. PRODUCT DESCRIPTION

Product description

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

Appearance as loaded. Shape

round

Surface

spread with filling, sanded with grade 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**

400

The minimal allowable weight (netto) of product g

388.0

Weight (gross), g

503.2

The minimal allowable weight (gross) of product g

488.2

Length (gross) cm

27,6

Width (gross) cm

27,6

Height (gross) cm

4,6

Height (net) cm

3,5-4,5

Diameter (net) cm

25,0-26,0

Humidity %

40,8

Amount of sucrose in dry matter %

6,9

Amount of fat in dry matter %

18,4

Amount of meat %

5,9

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1179	Energy (kJ) 1286
Energy (kcal) 281	Energy (kcal) 306
Fat (g) 11	Fat (g) 12
of which : — saturates (g) 4,3	of which: — saturates (g) 4,6
Carbohydrate (g) 33	Carbohydrate (g) 36
of which: — sugars (g) 4,1	of which: — sugars (g) 4,4
Fibre (g) 3,0	Fibre (g) 3,2
Protein (g) 11	Protein (g) 12
Salt (salt equivalent Na×2.5) (g) 1,7	Salt (salt equivalent Na×2.5) (g) 1,9

Ingredients

Ingredients declaration

base (WHEAT flour, water, vegetable oils - rapeseed, shea and palm, rye sourdough (water, RYE flour), yeast, dextrose, iodised salt, emulsifiers E481 and E471, stabiliser E170, acidity regulator E341, flavouring, colour E160a, antioxidant E300), sauce 17 % (water, tomato paste, rapeseed oil, modified starches, iodised salt, sugar, stabiliser E415, gelling agent E401, flavourings (contains flavor enhancers E621, E627 and E631), spices, acidity regulator E331), CHEESE 15 %, fried minced meat 7 % (beef, pork, water, potato starch, onion, salt, spices, sugar, antioxidants E392 and E300), spicy ketchup 6 % (water, tomato paste, sugar, modified starch, salt, spices, preservative E211, acid E260, chili paprika 0,01 %) , paprika 4 %, canned jalapeño pepper 3 % (chalapa peppers, vinegar, salt, firming agent E509), onion 2,5 %, oregano. May contain EGGS, SOYA, 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 :
- 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 -	

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

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? + / - +	Palm oil quantity in loaded product, % (g / 100 g) 0.7		Palm oil quantity in loaded product, g / per one piece 2.8

✓ Product status SG

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			
4.2	HDPE 2			
Box, g	Type of packaging material			
99	PAP 21			
Pieces of product per package				
4				
Outer packaging				
Outer packaging film	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
	LDPE 4	276	184	276
Colour	Weight, g			
transparent	10			
Dimensions of the label, mm	Label weight, g	Type of packaging material		
100/ 200	1.83	PAP 22		
Net weight, kg	Gross weight, kg			
1.600	2.025			
<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></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		
16	262	LDPE 4		
Layers per palette	Palette	Palette weight, kg	Type of packaging material	
6	Euro	25	FOR 50	
Package per palette	Pallet label (2 units) g	Type of packaging material		
96	6	PAP 22		
Total palette height with the goods, cm 15+	Edges 4 pcs., g	Type of packaging material		
165.6	1040	PAP 21		
Total palette weight with the goods, kg	Pallet sheet weight, g	Quantity of pallet sheets, pcs	Type of packaging material	
222.2	377	4	PAP 20	

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

Method I

Defrost at room temperature for 30-40 min. After removing from package bake the product in an oven for 10 - 13 min. at 200 °C.

Method II

From the frozen after removing from package bake the product in an oven for 13-16 min. at 220 °C.

✓ **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.

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.