


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 51A578			Barcode of the product 4779031275324			Barcode on the carton 4779031275409			Intrastate nomenclature code 1905.90.80			Input data done 22-05-2018		
Product Name Sandwich MEGA with Ham and Cheese														

1. PRODUCT DESCRIPTION

Product description					
fresh, chilled sandwiches.					
Appearance as loaded. Shape round		Surface smooth, small cracks possible		Colour yellowish brown	
Taste and smell typical of products with such composition, without any extraneous taste and smell.					
Physical and chemical characteristics					
Weight (net), g 245		The minimal allowable weight (netto) of product g 236.0		Weight (gross), g 250.5	
				The minimal allowable weight (gross) of product g 241.5	
Length (gross) cm 22,0 - 23,5		Width (gross) cm 14,5 - 16,5		Height (net) cm 4,0 - 5,5	
				Diameter (net) cm 15,0 - 16,7	
Humidity % 35,6		Amount of sucrose in dry matter % 7,1		Amount of fat in dry matter % 25,1	
				Amount of meat % 13,2	

Nutrition declaration per 100 g product as loaded	Nutrition declaration per 100 g product after final preparation
Energy (kJ) 1355	Energy (kJ) 1376
Energy (kcal) 324	Energy (kcal) 329
Fat (g) 16	Fat (g) 16
of which : — saturates (g) 3,5	of which: — saturates (g) 3,6
Carbohydrate (g) 35	Carbohydrate (g) 36
of which: — sugars (g) 4,6	of which: — sugars (g) 4,7
Protein (g) 9,2	Protein (g) 9,4
Salt (salt equivalent Na×2.5) (g) 1,7	Salt (salt equivalent Na×2.5) (g) 1,8
✓ Nutrition declaration by research protocol	

Ingredients
<p>Ingredients declaration</p> <p>roll (WHEAT flour, water, rye sourdough (water, RYE flour), dextrose, vegetable oils - palm, rapeseed and sunflower, yeast, iodised salt, WHEAT gluten, emulsifiers E481, E471, E472e and E322, WHEAT starch, salt, acidity regulators E330 and E341, flour treatment agents E300 and E920, stabiliser E170, flavouring, colour E160a), mayonnaise (rapeseed oil, water, sugar, modified corn starch, salt, EGG yolk powder, glucose syrup, MUSTARD grain, spirit vinegar, spices, stabilisersE412, E415, E401 and E410, acids E260, E330 and E296), hot-smoked pork ham 16 % (pork 83 %, water, salt, pig protein, stabilisers E451 and E407a, sugar, antioxidants E316 and E330, thickener E415, spices and their extracts, preservatives E250 and E262, acidity regulator E334, yeast extract, flavouring, smoke flavouring), CHEESE "Gouda" 7 %. May contain FISH, SOYA, CELERY, SESAME products.</p>
✓ Packaged in a protective atmosphere.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, spelta

+

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

Salmonella in 25 g

not allowed

L. monocytogenes in 25 g

not allowed

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

$\leq 10^2$

E. coli, cfu/g

$\leq 10^2$

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.

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.

Defects

1. Uneven distribution of the filling	100 pcs. target , % 5
2. Possible package smudge with ingredients	100 pcs. target % 5

3. PACKAGING DATA

Inner packaging

Pieces per package 4	
Laminating film, weight g 5.5	Type of packaging material OTHER 7
Pieces of product per package 4	

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 296	Outer Width, mm 236	Outer Height, mm 159
Colour brown	Weight, g 149			
Dimensions of the box label, mm 65/ 100	Box label weight, g 0.62	Type of packaging material PAP 22		
Net weight of 1 carton, kg 0.980	Gross weight of 1 carton, kg 1.152			

i 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		
Cartons per layer 13	Shrink film weight / for 1 pallet, g 83.2	Type of packaging material LDPE 4	
Layers per palette 10	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Cartons per palette 130	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+ 159.0			
Total palette weight with the goods, kg 174.8			

4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

Storage and transportation temperature, °C	
Storage and transportation temperature, °C (+2...+6)° C	Shelf life at such temperature 12 d.

PREPARATION FOR CONSUMPTION
Method I After cutting package edge or without it heat in microwave 70-90 s, 800 W
Method II After removing package (and paper bag) bake in oven 180-200 °C temp. 5-7 min.
Method III After removing package (and paper bag) bake in a contact grill 180-200 °C temp. 3-5 min.
✓ Consume just after baking as soon as you are sure that it is not hot.

Other information
<div> <div></div> <div> 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. </div> </div> <div> Critical Control Points are controlled by the HACCP system. </div>

5. PHOTOGRAPHIC STANDARTS

Product prior to baking /cooking

i Target

Appearance:

Shape: round. Surface: smooth, small cracks possible. Color: yellowish brown

Photo



i Minimum acceptability

Appearance:

Shape: round. Surface: smooth, small cracks possible. Color: yellowish brown. A little visible filling.

Photo



i Reject

Product after baking /cooking

i Target

Appearance:

Oven: Round shape bun. The bun is crunchy, the filling is warm and unripe. Contact grill: Round shape with grill stamps. Filling warm and not run away. Microwave oven: Round shape. Filling warm and not run away.

Photo



Photo



Photo



i Minimum acceptability

i Reject

Appearance:

Oven: Too little heated sandwich, cool stuffing. Over-heated sandwich, mating stuffing. Contact grill: Too little heated sandwich, cool stuffing. Over-heated sandwich, mating stuffing. Microwave oven: Too little heated sandwich, cool stuffing. Over-heated sandwich, mating stuffing.

Photo



Photo



Photo