PRODUCT SPECIFICATION

Producer

Address

UAB "Mantinga Food"

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

mantingafood@mantinga.lt



producer

Article Code of the Barcode of the product Barcode on the carton

4779031275331

4779031275416

Intrastate nomenclature Input data done 22.05.2018

1905.90.80

Date of review

2021.04.01

51A579

Product Name

Sandwich MEGA with Chicken Kebab and Pickled Cucumbers

1. PRODUCT DESCRIPTION

Product description

fresh, chilled sandwiches.

Appearance as loaded. Shape Surface

round smooth, small cracks possible Colour

yellowish brown

Taste and smell

typical of products with such composition, without any

extraneous taste and smell.

Weight (net), g

The minimal allowable weight (netto) of product

Weight (gross), g

260.5

The minimal allowable

weight (gross) of product g

Diameter (net) cm

251.5

Length (gross) cm

22,0 - 23,5

Width (gross) cm

14,5 - 16,5

246.0

Height (net) cm 4,0 - 5,5

15,0 - 16,7

Amount of meat %

Humidity % Amount of sucrose in Amount of fat in dry dry matter % 36,59

matter %

9.4

8,4 23,7

Energy (kJ) 1312 Energy (kcal) 313 Fat (g) 15 of which: — saturates (g) 3,2 Carbohydrate (g) 34 of which: — sugars (g) 5,3 Fibre (g) 1,5 Protein (g) 9,8 Salt (salt equivalent Na×2.5) (g)

Nutrition declaration per 100 g product as

Ingredients

loaded

Ingredients declaration

bun (WHEAT flour, water, rye sourdough (water, RYE flour), dextrose, vegetable oils - palm, rapeseed and sunflowers, yeast, iodised salt, WHEAT gluten, emulsifiers E322, E471, E481 and E472e, flour treatment agents E300 and E920, WHEAT starch, salt, flavouring, colour E160a, acidity regulator E330), mayonaisse with sugar and sweetener (rapeseed oil, water, spirit vinegar, corn starch, EGG yolk, sugar, salt, MUSTARD grain, WHEAT starch, spices, flavouring, thickeners E412 and E401, acidity regulators E330 and E296, colour E160a, sweetener E954), chicken kebab 11 % (chicken 84 %, water, SOY protein, stabilisers E450, E331, E262 and E451, salt, starch, thickener E460, glucose syrup, onion, dextrose, spices, spice extracts, MILK, MILK protein), CHEESE, hot ketchup 4 % (water, tomatoe puree, sugar, modified starch, salt, acidity regulator E260, preservative E211, chilli pepper 0,01 %, spices), marinated cucumbers with sweetener 4 % (cucumber, spirit vinegar, salt, spices (contain MUSTARD), preservative E211, sweetener E954), garlic, black pepper, iodised salt, smoke flavouring, chilli pepper 0,1 %. May contain FISH, CELERY AND SESAME. May contain chicken bones or fragments.

✓ Note: may contain bird bones or fragments.

✓ 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 6. Soybeans and products thereof 5. Peanuts 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 $<= 10^{2}$ Salmonella in 25 g not allowed L. monocytogenes in 25 not allowed Coagulase positive staphylococci (S. aureus), cfu/ g $<= 10^{2}$ E. coli, cfu/g $<= 10^{2}$ 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 detection / min Φ (mm): steel - 4, iron - 2,5, non ferous - 2.

Amount of Trans fatty acids g/ 100g of

fat <2

3. PACKAGING DATA

Possible package smudge with ingredients

Uneven distribution of the filling

Inner	packaging
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Defects

Pieces per package

4

Laminating film, weight Type of packaging material

5.5 OTHER 7

Pieces of product per

package

4

Outer p	ackaging	J
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Outer packaging
boxType of packaging
materialOuter Length, mm
296Outer Width, mm
236Outer Height, mm
159

PAP 20

Colour Weight, g brown 149

Dimensions of the box label, mm Box label weight, g Type of packaging material

5/ 100 0.62 PAP 22

Net weight of 1 carton, kg

1.020

Gross weight of 1 carton, kg

1.192

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

Fragile, must be treated with caution.



100 pcs. target, %

100 pcs. target %

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 Cartons 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 180.0			

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

12 d.

(+2...+6)° C

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 $^{\circ}\text{C}$ temp. 5 - 7 min.

Method III

After removing package (and paper bag) bake in a contact grill 180 - 200 $^{\circ}\text{C}$ temp. 3 - 5 min.

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

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.

5. PHOTOGRAPHIC STANDARTS

Product prior to baking /cooking



Target

Appearance:

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

Photo



0

Minimum acceptability

Appearance:

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

Photo



0

Reject

Product after baking /cooking



Target

Appearance:

(1. Bake in an oven) Round shape bun. The bun is crunchy, the filling is warm and unripe. (2. Heat in a contact grill) Round shape with grill stamps. Filling warm and not run away. (3. Preheat in a microwave) Round shape. Filling warm and not run away.

Photo



Photo



Photo



0

Minimum acceptability



Reject

Appearance

(1. Bake in an oven) too little heated sandwich, cool stuffing // Over-heated sandwich, mating stuffing (2. Heat in a contact grill) Too little heated sandwich, cool stuffing // Over-heated sandwich, mating stuffing (3. Preheat in a microwave) Too little heated sandwich, cool stuffing // Over-heated sandwich, mating stuffing





