


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 51A136			Barcode of the product 4779031276970			Barcode on the carton 4779031276987			Intrastate nomenclature code 1905.90.80			Input data done 16.05.2019		
Date of review 09.07.2021														
Product Name SOFT BREAD Sandwich with Salmon and Eggs														

1. PRODUCT DESCRIPTION

Product description				
fresh, chilled sandwiches.				
Appearance as loaded. Shape Triangle		Surface porous		Colour yellowish
Taste and smell typical of products with such composition, without any extraneous taste and smell.				
Physical and chemical characteristics				
Weight (net), g 165	The minimal allowable weight (netto) of product g 157.6	Weight (gross), g 188.5	The minimal allowable weight (gross) of product g 180.0	Minimal weight of baked product, g 0.0
Length (gross) cm 14,0	Width (gross) cm 10,0	Height (gross) cm 14,5	Length (net) cm 10,5 – 11,5	Width (net) cm 5,0 - 6,5
Height (net) cm 10,0 – 12,0				
Humidity % 51,93	Amount of sucrose in dry matter % 6,3	Amount of fat in dry matter % 28,9		

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1077

Energy (kcal)

258

Fat (g)

14

of which : — saturates (g)

1,7

Carbohydrate (g)

23

of which: — sugars (g)

3,1

Fibre (g)

1,4

Protein (g)

9,2

Salt (salt equivalent Na×2.5) (g)

1,3

Ingredients

Ingredients declaration

bread (WHEAT flour, water, WHEAT sourdough (water, WHEAT flour), yeast, rapeseed oil, [invert](#) sugar, salt, acidity regulator E262, malted WHEAT flour, bean flour), boiled EGGS 22 % (boiled EGGS, salt, acidity regulators E260 and E330), [mayonnaise](#) ([rapeseed oil](#), [water](#), [sugar](#), [modified corn starch](#), [salt](#), [EGG yolk powder](#), [glucose syrup](#), [MUSTARD seeds](#), [spirit vinegar](#), [spices](#), [stabilisers E412, E415, E401 and E410](#), [acids E260, E330 and E296](#)), cold smoked SALMON 12 % (SALMON, salt), spinach 2 %, white pepper, black pepper, iodised salt. May contain SOYA, CELERY, MILK, SESAME products. May contain fish bones.

✓ May contain fish bones.

✓ Packaged in a protective atmosphere.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

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

-



Symbols: + contains in product / - free of product / ? there is a risk of cross-contamination

Micro-organisms

B. cereus, cfu/ g

$\leq 10^2$

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

$\leq 10^2$

Total number of microorganisms, cfu/ g

≤ 1000000

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.	100 pcs. target , %
Uneven distribution of the filling	10
2.	100 pcs. target %
Possible package smudge with ingredients	10

3. PACKAGING DATA

Inner packaging

Cup, weight g	Type of packaging material
11.2	PET 1
Pocket weight, g	Type of packaging material
12.3	PAP 21
Quantity pcs.	
6	
Pieces of product per package	
6	

Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	296	236	159
Colour	Weight, g			
brown	149			
Dimensions of the label, mm	Label weight, g	Type of packaging material		
65/ 100	0.62	PAP 22		
Net weight, kg	Gross weight, kg			
0.990	1.281			

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		
Package 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
Package 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			
191.6			

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

Preparation for consumption

Product is ready to eat.

- 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.