

# PRODUCT SPECIFICATION

**Producer**  
UAB "Mantinga Food"  
**Address**  
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Article Code of the producer	Barcode of the product	Barcode on the carton	Intrastate nomenclature code	Input data done
51A137	4779031276994	4779031277007	1905.90.80	17.05.2019

**Date of review**  
02.08.2021

**Product Name**  
SOFT BREAD Sandwich with Chicken Kebab Meat, Cherry Tomatoes and Mild Hot Sauce

## 1. PRODUCT DESCRIPTION

### Product description

fresh, chilled sandwiches.

Appearance as loaded. Shape	Surface	Colour
Triangle	porous	yellowish

**Taste and smell**  
typical of products with such composition, without any  
extraneous taste and smell.

### Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g	Weight (gross), g	The minimal allowable weight (gross) of product g	Minimal weight of baked product, g
170		193.8		0.0
	162.3		185.1	

Length (gross) cm	Width (gross) cm	Height (gross) cm	Length (net) cm	Width (net) cm
14,0	10,0	14,5	10,5-11,5	5,0 - 6,5

**Height (net) cm**  
10,0 - 12,0

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	Amount of meat %
53,4	7,7	25,0	15,6

## Nutrition declaration per 100 g product as loaded

### Energy (kJ)

1002

### Energy (kcal)

239

### Fat (g)

12

#### of which : — saturates (g)

1,5

### Carbohydrate (g)

23

#### of which: — sugars (g)

3,6

### Fibre (g)

1,9

### Protein (g)

8,9

### Salt (salt equivalent Na×2.5) (g)

1,4

## 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), chicken kebab meat 19 % (chicken meat 84 %, water, SOY protein, stabilisers E450, E331, E262 and E451, salt, potato starch, thickener E460, glucose syrup, onion, dextrose, spices, spice extracts, MILK, MILK proteins), 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, E296), salad, cherry tomatoes 5 %, cucumbers, sweet paprika, green onion, garlic granules, oregano, iodised salt, smoked chili paprika 0,1 %. May contain FISH, CELERY, SESAME products. 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, 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

<= 10<sup>2</sup>

### Salmonella in 25 g

not allowed

### L. monocytogenes in 25 g

not allowed

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

<= 10<sup>2</sup>

### E. coli, cfu/g

<= 10<sup>2</sup>

### Enterobacteria cfu/ 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  $\Phi$  (mm): steel - 4, iron - 2,5, non ferous - 2.

### 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.

## Defects

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

### **3. PACKAGING DATA**

## Inner packaging

## Laminating film, weight g

Cup, weight g                      Type of packaging material  
9.1                                  PET 1

Pocket weight, g	Type of packaging material
12.3	PAP 21

## Pieces of product per package

## Outer packaging

<b>Outer packaging</b>	<b>Type of packaging material</b>	<b>Outer Length, mm</b>	<b>Outer Width, mm</b>	<b>Outer Height, mm</b>
box	PAP 20	296	236	159

**Colour** brown **Weight, g** 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**  
1.020                  1.312

## 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 PP 5
Layers per palette	10	Palette	Euro	Palette weight, kg 25
Package per palette	130	Pallet label (2 units) g	6	Type of packaging material FOR 50
Total palette height with the goods, cm 15+	159.0			
Total palette weight with the goods, kg	195.6			

## 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 7 d.
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### 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.

