

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
51B5107

Barcode of the product
4779031277199

Barcode on the carton
4779031277205

Intrastate nomenclature code
1905.90.80

Input data done
05.05.2020

Date of review

2021.04.19

Product Name

Chicken Burger with Chicken Cutlet and Pickled Cucumbers

1. PRODUCT DESCRIPTION

Product description

fresh, chilled sandwiches.

Appearance as loaded. Shape

round shape.

Surface

decorated with sesame seeds.

Colour

brownish

Taste and smell

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

Product photo**Physical and chemical characteristics**

Weight (net), g
220

The minimal allowable weight (netto) of product g
211.0

Weight (gross), g
224.0

The minimal allowable weight (gross) of product g
215.0

Length (gross) cm
18,5 - 20,5

Width (gross) cm
15,5 - 16,5

Height (gross) cm
5,1 - 6,6

Height (net) cm
5,0 - 6,5

Diameter (net) cm
10,8 - 12,5

Humidity %
45,54

Amount of sucrose in dry matter %
6,2

Amount of fat in dry matter %
27,4

Amount of meat %
21,5

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1192

Energy (kcal)

285

Fat (g)

15

of which : — saturates (g)

3,1

Carbohydrate (g)

26

of which: — sugars (g) by research protocol

3,4

Fibre (g)

1,0

Protein (g)

11

Salt (salt equivalent Na×2.5) (g)

1,5

Ingredients

Ingredients declaration

roll (WHEAT flour, water, sugar, yeast, rapeseed oil, SESAME seeds, iodised salt, emulsifier E481, stabiliser E170, acidity regulator E341, antioxidant E300), chicken cutlet 37 % (mechanically separated chicken meat 59 % , water, rusks (WHEAT flour, water, salt, yeast), SOY protein, carrots, potato starch, salt, whey powder, spices, flavour enhancer E621), mayonnaise with sugar and sweetener (rapeseed oil, water, vinegar, corn starch, EGG yolk, sugar, salt, MUSTARD grain, WHEAT starch, spices, thickeners E412 and E401, acidity regulators E330 and E296, flavourings, sweetener E954, colour E160a), CHEESE, marinated cucumbers with sweetener 5 % (cucumbers, vinegar, salt, spices (contain MUSTARD), preservative E211, flavouring, sweetener E954), hot sauce (water, tomato paste, sugar, modified starch, salt, acidity regulator E260, preservative E211, chili pepper, spices), onion powder, black pepper. May contain CELERY, FISH.

✓ 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

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.

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

3. PACKAGING DATA

Inner packaging				
Laminating film, weight g	Type of packaging material			
4.0	OTHER 7			
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	393	292	99
Colour	Weight, g			
brown	192			
Dimensions of the label, mm		Label weight, g	Type of packaging material	
65/ 100		0.62	PAP 22	
Net weight, kg	Gross weight, kg			
1.320	1.537			
<div><div><div>i</div></div><div>Marking according ISO 780 Packaging - Pictorial marking for handling of goods Fragile, must be treated with caution.</div></div>		<div><div></div><div></div></div>		

Traceability data
Expiry date and lot number (Lxxxx)

Loading information	Data of transportation materials		
Package per layer 8	Shrink film weight / for 1 pallet, g 217.6	Type of packaging material LDPE 4	
Layers per palette 17	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
Package per palette 136	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette height with the goods, cm 15+			
168.3			
Total palette weight with the goods, kg			
234.3			

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

After cutting package edge or without it heat in microwave 100-120 s, 800 W

✓ 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.



5. PHOTOGRAPHIC STANDARTS

Product prior to baking /cooking

Target

Appearance:

Evenly distributed raw materials, visible cheese and cutlet

Photo



Minimum acceptability

Appearance:

There may be a little dirty bun with sauce, a little more than the diameter of the bun, visible filling.

Photo



Reject

Appearance:

Unlubricated sauce, fallen filling

Photo



Photo



Product after baking /cooking

Target

Appearance:

Cheese melted but not leaked after heating

Photo





i Minimum acceptability

i Reject

Appearance:

Burger overheated (raw materials leaked), burger underheated (cold cutlet)

Photo



Photo

