


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	Barcode of the product	Barcode on the carton	Intrastate nomenclature code	Input data done
51B424	4779031279261	4779031279278	1905.90.80	2021 09 02
Product Name				
Quesadilla CHICKEN SALSA with Cheese (chilled)				

1. PRODUCT DESCRIPTION

Product description				
fresh, chilled sandwiches.				
Appearance as loaded. Shape		Surface		Colour
Triangle shapes with one rounded edge		Uneven, with visible signs of cooking		from white to light 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	
235	226.0	252.0	243.0	
Length (gross) cm	Width (gross) cm	Height (gross) cm	Length (net) cm	Width (net) cm
21,0 - 23,0	16,0 - 17,0	3,0 - 3,5	14,0 - 16,0	14,0 - 16,0
Height (net) cm				
2,5 - 4,0				
Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %	Amount of meat %	
45,04	8,0	25,2	15,8	

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1144

Energy (kcal)

273

Fat (g)

14,0

of which : — saturates (g)

3,5

Carbohydrate (g)

26,0

of which: — sugars (g) by research protocol

4,6

Fibre (g)

1,7

Protein (g)

10,0

Salt (salt equivalent Na×2.5) (g)

1,8

Ingredients

Ingredients declaration

tortilla (WHEAT flour, water, vegetable oils - palm and rapeseed, dextrose, salt, raising agents E450 and E500, emulsifier E471, stabiliser E412, flour treatment agent E920), fried chicken meat 17 % (chicken meat 95 %, spices and their extracts, iodised salt, flavourings, garlic granules, onion powder, black pepper, sweet paprika), Salsa sauce 16 % (water, sweet paprika 23 %, pears 23 %, sugar, modified corn starch, rapeseed oil, salt, lemon juice, vinegar, chili paprika, cumin, garlic granules, preservative E211), 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), CHEESE 9 %, caramelized onions 4 % (red onions, rapeseed oil, sugar, vinegar, balsamic vinegar (grape must, wine vinegar, modified corn starch, thickener E415), black pepper, iodised salt), SESAME seeds. May contain FISH, SOYA, CELERY products.

✓ Packaged in a protective atmosphere.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

✓ Allergen info by VITAL

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
:

- nuts 1 (brazil nuts, macadamia nut, almond, hazelnuts)
-

- nuts 2 (cashew, pistachio nut)
-

- nuts 3 (walnut, karia)
-

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

$\leq 10^2$

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? + / - +	Palm oil quantity in loaded product, % (g / 100 g) 2.2		Palm oil quantity in loaded product, g / per one piece 5.2


This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.



Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.

Defects	
1. Possible package smudge with ingredients	100 pcs. target , % 5
2. Irregular shape	100 pcs. target % 5

3. PACKAGING DATA

Inner packaging	
Laminating film, weight g 6	Type of packaging material PP 5
Tray weight, g 11	Type of packaging material C/PAP 81
Pieces of product per package 4	

Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 393	Outer Width, mm 292	Outer Height, mm 99
Colour brown	Weight, g 192			
Dimensions of the label, mm 65/ 100	Label weight, g 0.62	Type of packaging material PAP 22		
Net weight, kg 0.940	Gross weight, kg 1.201			


Marking according ISO 780 Packaging - Pictorial marking for handling of goods
Fragile, must be treated with caution.

Loading information		Data of transportation materials		
Package per layer	8	Shrink film weight / for 1 pallet, g	Type of packaging material	
-----		217.6	LDPE 4	
Layers per palette	17	Palette	Palette weight, kg	Type of packaging material
-----		Euro	25	FOR 50
Package per palette	136	Pallet label (2 units) g	Type of packaging material	
-----		6	PAP 22	
Total palette height with the goods, cm 15+	168.3	-----		
Total palette weight with the goods, kg	188.6	-----		

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
(+2...+6) ° C	7 d.

PREPARATION FOR CONSUMPTION	
✓ Preparation removing the product from the (0 ... +6) ° C temperature	

Method I	
After removing package and cardboard, with or without paper envelope, bake in contact grill 3-4 min 180-200 °C temp. You can also bake in a sandwich maker.	

Method II	
After removing package and cardboard, bake it in an oven at 160-170 °C temp. for 10-15 min.	

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

<i>i</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>i</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.	

