# **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 51B425	Barcode of the product 4779031279285	Barcode on the carton 4779031279292	Intrastate nomenclature code 1905.90.80	Input data done 2021 09 02
Product Name				

Quesadilla MEXICAN with Baked Chicken, Beans and Cheese (chilled)

# **1. PRODUCT DESCRIPTION**

fresh, chilled sandwiches.         Appearance as loaded. Shape       Surface       Colour         Triangle shapes with one rounded edge       Vuneven, with visible signs of cooking       Colour         Triangle shapes with one rounded edge       Uneven, with visible signs of cooking       Colour         Taste and smell         typical of products with such composition, without any extraneous taste and smell.         Physical and chemical characteristics         Veight (net), g       The minimal allowable weight (gross), g       The minimal allowable weight (gross) of product g         245 $236.0$ $262.0$ $253.0$ $253.0$ $253.0$ $253.0$ $14,0 - 16,0$ $15,2$ $15,2$	Product description					
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         245       The minimal allowable weight (gross), g       The minimal allowable weight (gross) of product g       253.0         245       Width (gross) cm       Height (gross) cm       Length (net), on 3,0 - 3,5       Length (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       Amount of sucrose in dry matter %       Amount of fat in dry matter %       Amount of fat in dry matter %	fresh, chilled sandwiches					
typical of products with such composition, without any extraneous taste and smell.         Physical and chemical characteristics         Weight (net), g       The minimal allowable weight (gross), g       The minimal allowable weight (gross) of product g         245       236.0       262.0       The minimal allowable weight (gross) of product g         236.0       253.0       253.0         Length (gross) cm       Width (gross) cm       Height (gross) cm       Length (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       Amount of sucrose in dry matter %       Amount of fat in dry matter %       Amount of fat in dry matter %	the second se			from white to light		
Weight (net), g 245The minimal allowable weight (netto) of product g 236.0Weight (gross), g 262.0The minimal allowable weight (gross) of product g 253.0Length (gross) cm 21,0 - 23,0Width (gross) cm 16,0 - 17,0Height (gross) cm 3,0 - 3,5Length (net) cm 14,0 - 16,0Width (net) cm 14,0 - 16,0Height (net) cm 2,5 - 4,0Amount of sucrose in dry matter %Amount of fat in dry matter %Amount of meat % 15,2	typical of products with su	typical of products with such composition, without any				
245weight (netto) of product g 236.0 $262.0$ weight (gross) of product g 253.0Length (gross) cmWidth (gross) cmHeight (gross) cmLength (net) cmWidth (net) cm21,0 - 23,016,0 - 17,03,0 - 3,514,0 - 16,014,0 - 16,0Height (net) cm $2,5 - 4,0$ Amount of sucrose in dry matter %Amount of fat in dry matter %Amount of meat % $15,2$	Physical and chemic	cal characteristics				
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       Amount of sucrose in dry matter %         Humidity %       Amount of sucrose in dry matter %       Amount of fat in dry matter %       Amount of meat %         48,68       15,2		weight (netto) of product g		weight (gross) of product g		
2,5 - 4,0 Humidity % Amount of sucrose in 48,68 Amount of sucrose in dry matter % Amount of fat in dry matter % 15,2	,			• • •		
48,68 dry matter % matter % 15,2	• • •					
	•	dry matter %	matter %			

Nutrition declaration per 100 g product as loaded
Energy (kJ) 1071
Energy (kcal) 256
<b>Fat (g)</b> 13
of which : — saturates (g) 3,5
Carbohydrate (g) 24
of which: — sugars (g) by research protocol 4,8
Fibre (g) 1,5
Protein (g) 10
Salt (salt equivalent Na×2.5) (g) 1,6

### 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), 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 10 %, red onions, canned beans 6 % (beans, sugar, salt, firming agent E509), red paprika 5 %, hot ketchup (water, tomato paste, sugar, modified starch, salt, spices, preservative E211, acid E260, chili paprika), pickled jalapeno pepper 1 % (jalapeno pepper , acidity regulator E260, firming agent E509), spices, rapeseed oil, chili paprika, iodised salt, dextrose yeast extract, potato starch, potato fibre, anti-caking agent E551, colour E160c. May contain FISH, SOYA, CELERY, SESAME products.

 $\checkmark$  Packaged in a protective atmosphere.

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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 / - to of cross-contamination	iree of product / ? there is a risk	
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 cuf/ g <= 10000		
Microbiological criteria do not exce	ed the permissible amounts that are specifi	ed in the legislations of EU and Lithuania for ready-to-eat product.
Metal risk prevention Metal detection / min $\Phi$ (mm): steel - 4, irc		
Amount of Trans fatty acids g/ 100g of fat <2		

Other food safety char	acteristic				
Suitable for vegans + / - -	Suitable for ( lacto-ovo) vegetarians + / - -	Suitable for lacto vegetarians + / - -	Suitable for ovo vegetarians + / - -		
Suitable for Coeliac diet + / - -	-	Kosher + / - -	Organic + / - -		
Does the product contain +		Palm oil quantity in loade 2.1		Palm oil quantity in loaded product, g / per one piece 5.1	
This product is not get	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					
<b>1.</b> Possible package smudge v	with ingredients		<b>100 pcs. tar</b> 5	get , %	
2. Irregular shape			<b>100 pcs. tar</b> 5	100 pcs. target % 5	

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## 3. PACKAGING DATA

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Inner packaging				
Laminating film, weight g 6	<b>Type of packagin</b> material PP 5	-		
<b>Tray weight, g</b> 11	Type of packagin material C/PAP 81			
Pieces of product per package 4				
Outer packaging				
Outer packaging	<b>Type of packagin</b> material PAP 20	g Outer Length, mm 393	Outer Width, mm 292	Outer Height, mm 99
<b>Colour</b> brown	Weight, g 192			
Dimensions of the label, mmLabel weight, g65/ 1000.62		<b>Type of packaging mate</b> PAP 22		
Net weight, kg 0.980	Gross weight, kg 1.241			
Marking according IS goods <i>Fragile, must be trea</i>	0.0	Pictorial marking for handling of		

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 Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
136 Total palette height with the goods, cm 15+ 168.3	Pallet label (2 units) g 6	Type of packaging material PAP 22	
Total palette weight with the goods, kg 194.0			

## 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.		
PREPARATION FOR CONSUMPTIO	N		
$\checkmark$ Preparation removing the product fr	om the (0 +6) ° C temperature		
Method I After removing package and cardboard, w a sandwich maker.	vith or without paper envelope, bake in contact grill 3-4 min 180-200 °C temp. You can also bake in		
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.			
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

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.

