

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 51A312			Barcode of the product 4779031279896			Barcode on the carton 4779031279889			Intrastate nomenclature code 1905.90.80			Input data done 2022.03.01		
Date of review 15.03.2022														
Product Name Kebab in Turkish Bread with Baked Chicken and Vegetables														
Place of provenance European Union														

1. PRODUCT DESCRIPTION

Product description				
fresh, chilled sandwiches.				
Appearance as loaded. Shape round sandwich bun		Surface the surface of the sandwich bun is decorated with white and black sesame, with four embossed marks		Colour yellow to light brown
Taste and smell typical of products with such composition, without any extraneous taste and smell.				
Physical and chemical characteristics				
Weight (net), g 260	The minimal allowable weight (netto) of product g 251.0	Weight (gross), g 265.5	The minimal allowable weight (gross) of product g 256.5	
Length (gross) cm 22,0 - 23,5	Width (gross) cm 15,2 - 18,0	Height (gross) cm 4,2 - 6,0	Height (net) cm 4,0 - 5,5	Diameter (net) cm 15,0 - 17,5
Humidity % 42,07	Amount of sucrose in dry matter % 4,9	Amount of fat in dry matter % 26,0	Amount of meat % 9,6	

Nutrition declaration per 100 g product as loaded

Energy (kJ)

228

Energy (kcal)

293

Fat (g)

15,0

of which : — saturates (g)

3,7

Carbohydrate (g)

29,0

of which: — sugars (g) by research protocol

5,2

Fibre (g)

1,6

Protein (g)

9,8

Salt (salt equivalent Na×2.5) (g)

1,6

Ingredients

Ingredients declaration

bread (WHEAT flour, water, YOGURT 10 % fat, EGG mass, vegetable oils - shea and palm, SESAME seeds 3 %, yeast, iodised salt, sugar, emulsifiers E471 and E481, flavouring, colour E160a, acidity regulator E341, stabiliser E170, antioxidant E300), 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), chicken kebab meat 11 % (chicken meat 84 %, water, SOY protein, stabiliser E450, E331, E262 and E451, salt, potato starch, thickener E460, glucose syrup, onion, dextrose, spices and their extracts, MILK, MILK proteins), cucumbers 6 %, CHEESE, sweet paprika 4 %, hot ketchup (water, tomato paste, sugar, modified starch, salt, spices, preservative E211, acid E260, chili paprika), green onion 1 %, garlic granules, black pepper, iodised salt, smoke flavouring, chili paprika. May contain FISH, CELERY products.

✓ Packaged in a protective atmosphere.

✓ Egg type: barn eggs.

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) 0.9		Palm oil quantity in loaded product, g / per one piece 2.3

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 , % 15
2. Possible package smudge with ingredients	100 pcs. target % 10

3. PACKAGING DATA

Inner packaging

Laminating film, weight g 5.5	Type of packaging material PP 5
Pieces of product per package 4	

Outer packaging

Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 296	Outer Width, mm 236	Outer Height, mm 159
Colour brown	Weight, g 149			
Dimensions of the label, mm 65/ 100	Label weight, g 0.62	Type of packaging material PAP 22		
Net weight, kg 1.040	Gross weight, kg 1.212			

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			
182.6			

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.

PREPARATION FOR CONSUMPTION

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

Method I

After cutting package edge or without it heat in microwave 70 - 90 s, 800 W

Method II

After removing package (and paper bag) bake in a contact grill 180 - 200 °C temp. 3 -5 min.

✓ 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.

