


PRODUCT SPECIFICATION

Producer		Address		
UAB "Mantinga"		Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt		
Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
407496	4779031279940	1905.90.80	2022.04.25	2022.12.20
Product Name				
Mini Pizza with Ham and Paprika				

1. PRODUCT DESCRIPTION

Product description

packed quick frozen half-product; to be defrosted and baked before consumption.

Appearance as loaded. Shape round	Surface covered with sauce, sprinkled with cheese, ham, paprika, onions and dried parsley.	Colour base - yellowish, filling - typical composition
Ready-to-use product description. Shape round	Surface the cheese is melted, the other ingredients are lightly toasted	Colour base - from yellowish to brownish, filling - typical composition
Texture elastic, porous, without unmixed, holes or seams.	Taste and smell typical of products with such composition, without any extraneous taste and smell.	

Physical and chemical characteristics

Weight (net), g 175	The minimal allowable weight (netto) of product g 167.1	Weight (gross), g 178.0	The minimal allowable weight (gross) of product g 170.0	Weight nominal of baked product, g 165
Minimal weight of baked product, g 157.6				
Length (gross) cm 23,0	Width (gross) cm 17,0	Height (gross) cm 3,8-4,8	Height (net) cm 3,5-4,5	Diameter (net) cm 13,5-15,5
Humidity % 48,6	Amount of sucrose in dry matter % 9,0	Amount of fat in dry matter % 17,3	Amount of meat % 14,2	

Nutrition declaration per 100 g product as loaded

Energy (kJ)

1003

Energy (kcal)

239

Fat (g)

8,9

of which : — saturates (g)

4,2

Carbohydrate (g)

29,0

of which: — sugars (g)

4,6

Fibre (g)

1,3

Protein (g)

10,0

Salt (salt equivalent Na×2.5) (g)

1,6

Ingredients

Ingredients declaration

base (WHEAT flour, water, vegetable oils - palm and rapeseed, sugar, yeast, RYE flour, MILK powder, iodised salt, dextrose, WHEAT gluten, flavouring, colour E160a, emulsifiers E471, E481 and E472e, flour treatment agent E300, anti-caking agent E170), sauce (tomato paste, ketchup (water, sugar, modified starch, salt, acidity regulator E260 and E330, spices and their extracts, preservative E202), rapeseed oil, sugar, iodised salt, flavouring, flavour enhancers E621, E627 and E631, oregano, black pepper), hot smoked pork 17 % (pork 83 %, water, salt, pig protein, stabilisers E451 and E407a, sugar, antioxidants E316 and E330, thickener E415, spices and their extracts, preservatives E250 and E262, acidity regulator E334, yeast extract, flavouring, smoke flavouring), CHEESE 11 %, marinated sweet paprika 6 % (sweet paprika, vinegar, sugar, salt, firming agent E509), spices. May contain EGGS, SOYA, MUSTARD, SESAME products.

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
<1000

Salmonella in 25 g
not allowed

L. monocytogenes in 25 g
not allowed

Coagulase positive staphylococci (S. aureus), cfu/ g
<100



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 - 3,5, iron - 3, non ferous - 3,5.

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) 1.09	Palm oil quantity in loaded product, g / per one piece 1.9
✓ Product status SG			
<i>i</i> This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.			
<i>i</i> Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.			

3. PACKAGING DATA

Inner packaging				
Laminating film, weight g				
3.0				
Pieces of product per package				
14				
Outer packaging				
Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP 20	395	294	166
Colour	Weight, g			
brown	291			
Dimensions of the label, mm	Label weight, g	Type of packaging material		
100/ 200	1.83	PAP 22		
Net weight, kg	Gross weight, kg			
2.450	2.785			
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Traceability data				
"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)				
Loading information		Data of transportation materials		
Package per layer	8	Shrink film weight / for 1 pallet, g	Type of packaging material	
		163.2	LDPE 4	
Layers per palette	12	Palette	Palette weight, kg	Type of packaging material
		Euro	25	FOR 50
Package per palette	96	Pallet label (2 units) g	Type of packaging material	
		6	PAP 22	
Total palette height with the goods, cm 15+				
199.2				
Total palette weight with the goods, kg				
292.5				

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
-18° C	9 months
✓ Precaution: Do not refreeze after defrosting!	

PREPARATION FOR CONSUMPTION	
Method I	
Defrost at room temperature for 50-60 min. After removing from package bake the product in an oven for 7-9 min. at 180 - 200 °C.	
Method II	
From the frozen after removing from package bake the product in an oven for 9-11 min. at 200 °C.	
✓ Consume just after baking as soon as you are sure that it is not hot.	
<div><div><div></div></div><div>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.</div></div>	

Product storage conditions and shelf life after baking	
keeping	shelf life of product
(+2...+25)° C	hours
	16
Shelf life at +63 ° C of product hours	
3	

Other information	
<div><div><div></div></div><div>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.</div></div> <div>Critical Control Points are controlled by the HACCP system.</div>	