### PRODUCT SPECIFICATION

Producer Address

UAB "Eurobagetas" Kęstučio g. 9-1, LT-68308, Marijampolė Lithuania tel.: +370 626 16671 e-mail: eurobagetas@gmail.com



√ Seller: UAB"Mantinga" Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt

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Article Code of the producer 4779046030666 Barcode on the carton 4779046030666 Input data done code 13.03.2019 Date of review 12.04.2022

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**Product Name** 

Berliner with Assorti Filling

### 1. PRODUCT DESCRIPTION

### **Product description**

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape Colour Surface small bumps, bubbles or traces of cracked bubbles are allowable rounded yellow to light brown \_\_\_\_\_\_ Ready-to-use product description. Shape Surface Colour yellow to light brown small bumps, bubbles or traces of cracked bubbles are allowable rounded Taste and smell elastic, porous, without unmixing, holes or seams. typical of products with such composition, without any extraneous taste and smell.

### Product photo



### Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g 55.5	Weight (gross), g 60.0	The minimal allowable weight (gross) of product g 55.5
Height (net) cm 4,5-5,5	Diameter (net) cm 8.0-10.0		
Humidity % 36,6	Amount of sucrose in dry matter % 27,4	Amount of fat in dry matter % 19,6	

# Energy (kJ) 1303 Energy (kcal) 310 Fat (g) 12 of which: — saturates (g) 4,9 Carbohydrate (g) 44 of which: — sugars (g) 17 Fibre (g) 1,1 Protein (g) 6,0 Salt (salt equivalent Na×2.5) (g) 0,48

Nutrition declaration per 100 g product as

### Ingredients

loaded

### Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm and rapeseed, EGG mass, yeast, sugar, WHEY permeate powder, EGG white powder, emulsifiers E471, E472e and E322, salt, EGG yolk powder, dextrose, WHEAT gluten, starch, vinegar powder, curcuma, flour treatment agent E300, flavouring, colour E160a), strawberry-flavoured filling 25 % (sugar, apple puree, water, modified starch, acidity regulator E330, concentrate of black carrot, colour E150b, strawberry flavouring, preservatives E202 and E211). Supplement: powder for decoration (glucose, WHEAT starch, palm oil, anti-caking agents E470b, E341). May contain SOYA, NUTS products.

√ Free of artificial flavors

2. FOOD SAFETY CHARACTERISTICS

### Allergen Info

### √ Allergen info by VITAL

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, 2. Crustaceans 3. Eggs spelt 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 12. Sulphur dioxide and sulphites thereof 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

1 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  $\Phi$  (mm): steel - 3,5, iron - 2,5, non ferous - 2,5.

Amount of Trans fatty acids g/ 100g of fat

<2

# Other food safety characteristic Suitable for vegans + / - Suitable for (lacto-ovo) vegetarians + / - vegetarians + / veg

### 3. PACKAGING DATA

Inner packaging				
<b>Primary packaging</b> bag	Pieces per package 1	Dimensions Width / Depth / Length mm 400/ 150+150/ 700	Weight, g 16.7	Type of packaging material HDPE 2
Powder for decoration weight, g (weight of the powder is included in the weight of product) 0.55	Packets pcs.	Dimensions, mm 8/13	Type of packaging material LDPE 4	
Pieces of product per package				

<b>Colour</b> brown	Weight, g 263				
Dimensions of the label, mm Label weig 100/ 200 1.83			Type of packaging ma	Type of packaging material PAP 22	
Net weight, kg 1.800	Gross weight, k 2.082	g			





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 163.2	Type of packaging mater LDPE 4	rial
Layers per palette  12  Package per palette	<b>Palette</b> Euro	Palette weight, kg 25	Type of packaging material FOR 50
96  Total palette height with the goods, cm 15+ 198.2	Pallet label (2 units) g	Type of packaging material PAP 22	
Total palette weight with the goods, kg 225.0			

## 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

12 months

-18° C

✓ Precaution: Do not refreeze after defrosting!

### PREPARATION FOR CONSUMPTION

### Method I

Defrost at room temperature for 60 min.

### Method II

Defrost at (0...+6) °C temperature for 360 min.



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.

# Storage conditions and shelf life of product after defrosting

In unopened package shelf life of product

(0...+6)° C temperature 4

days

Including after removing shelf life of product from the package hours

at room temperature

16

Additional information stored in closed package

### 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.