


PRODUCT SPECIFICATION

<b>Producer</b> UAB "Mantinga"					<b>Address</b> Stoties 51, LT-68261, Marijampole Lithuania tel.: +370 34398122 fax.: +370 343 98212 e-mail: info@mantinga.lt						
<b>Article Code of the producer</b> 287613 EST		<b>Barcode of the product</b> 4779046030710		<b>Barcode on the carton</b> 4779046030727		<b>Intrastate nomenclature code</b> 1905.90.70		<b>Input data done</b> 06.06.2019			
<b>Date of review</b> 29.11.2022											
<b>Product Name</b> Berliner with Assorti Filling											

1. PRODUCT DESCRIPTION

<b>Product description</b>				
packed quick frozen product; to be defrosted before consumption.				
<b>Appearance as loaded. Shape</b> rounded		<b>Surface</b> mall bumps, bubbles or traces of cracked bubbles are allowable		<b>Colour</b> yellow to light brown
<b>Texture</b> elastic, porous, without unmixing, holes or seams.		<b>Taste and smell</b> typical of products with such composition, without any extraneous taste and smell.		
<b>Physical and chemical characteristics</b>				
<b>Weight (net), g</b> 360	<b>The minimal allowable weight (netto) of product g</b> 349.2	<b>Weight (gross), g</b> 407.0	<b>The minimal allowable weight (gross) of product g</b> 394.8	
<b>Length (gross) cm</b> 28,4	<b>Width (gross) cm</b> 19,0	<b>Height (gross) cm</b> 4,6	<b>Height (net) cm</b> 4,5-5,5	<b>Diameter (net) cm</b> 8,0-10,0
<b>Humidity %</b> 34,1	<b>Amount of sucrose in dry matter %</b> 19,3	<b>Amount of fat in dry matter %</b> 24,9		

**Nutrition declaration per 100 g product as loaded**

**Energy (kJ)**

1396

**Energy (kcal)**

333

**Fat (g)**

16

**of which : — saturates (g)**

6,2

**Carbohydrate (g)**

41

**of which: — sugars (g)**

15

**Protein (g)**

5,7

**Salt (salt equivalent Na×2.5) (g)**

0,75

**Ingredients**

**Ingredients declaration**

dough (WHEAT flour, vegetable oils - palm and rapeseed, water, EGG mass, yeast, RYE flour, LACTOSE, skimmed MILK powder, dextrose, EGG white powder, raising agents E341, E500 and E450, salt, emulsifiers E481 and E322, WHEAT gluten, SOYA flour, potato flakes, potato starch, sugar, WHEAT starch, flour treatment agent E300, flavourings, colour E101, antioxidant E220), strawberry-flavoured filling 26% (sugar, apple puree, water, modified starch, acidity regulator E330, strawberry flavouring, concentrate of black carrot, colour E150b, preservatives E202 and E211). May contain HAZELNUTS products.

**2. FOOD SAFETY CHARACTERISTICS**

## Allergen Info

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 ?
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 - 2,5, non ferous - 2,5.

**Amount of Trans fatty acids g/ 100g of fat**  
<2

**Amount of Acrylamide, µ/kg**  
<300

## Other food safety characteristic

Suitable for vegans + / - -	Suitable for ( lacto-ovo) vegetarians + / - +	Suitable for lacto vegetarians + / - -	Suitable for ovo vegetarians + / - -
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Suitable for Coeliac diet + / - -	Halal + / - -	Kosher + / - -	Organic + / - -
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**Does the product contain palm oil? + / -**  
+



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.

## 3. PACKAGING DATA

Inner packaging	
Laminating film, weight g	Type of packaging material
4.4	PP 5
Marking label, weight g	Type of packaging material
0.62	PAP 22
Advertising label, weight g	Type of packaging material
0.96	PAP 22
Box, g	Type of packaging material
39	PAP 20
Tray weight, g	Type of packaging material
2	PAP 22
Pieces of product per package	
6	

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			
2.160	2.735			



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



Traceability data
"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)

Loading information	Data of transportation materials		
Package per layer	Shrink film weight / for 1 pallet, g	Type of packaging material	
8	163.2	LDPE 4	
Layers per palette	Palette	Palette weight, kg	Type of packaging material
12	Euro	25	FOR 50
Package per palette	Pallet label (2 units) g	Type of packaging material	
96	6	PAP 22	
Total palette height with the goods, cm 15+			
199.2			
Total palette weight with the goods, kg			
287.7			

#### 4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

## Storage and transportation temperature, °C

Storage and transportation  
temperature, °C

-18° C

Shelf life at such temperature

12 months

✓ Precaution: Do not refreeze after defrosting!

## PREPARATION FOR CONSUMPTION

### Method I

Defrost at room temperature for 60 min.

### Method II

Without removing from the package thawed at room temperature for 360 min.

**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.

## Storage conditions and shelf life of product after defrosting

In unopened package

(0...+6)° C temperature

shelf life of product

days

4

Including after  
removing from the  
package

at room temperature

shelf life of product

hours

16

## 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.