#### PRODUCT SPECIFICATION

Producer Address

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Article Code of the Intrastate nomenclature Input data done Date of review Barcode on the carton producer code 4779046031748 06.05.2021 01.02.2023

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**Product Name** 

Donut RAFAELA with Coconut Taste Filling

## 1. PRODUCT DESCRIPTION

## **Product description**

quick frozen product; to be defrosted before consumption.

Appearance as loaded. Shape Surface Colour small bumps, bubbles or traces of cracked bubbles are allowable; glazed with white coating and yellowish ring

sprinkled with coconut flakes

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 (gross), g The minimal allowable weight (gross) of product g weight (netto) of product 65

Height (net) cm Diameter (net) cm 3,0-3,8 8,5-9,5

Humidity % Amount of fat in dry Amount of sucrose in dry matter % matter %

27,0 28,2 31,5

60.5

# Nutrition declaration per 100 g product as loaded

1656
Energy (kcal) 397
<b>Fat (g)</b> 23
of which: — saturates (g) 13
Carbohydrate (g) 42
of which: — sugars (g) 19
<b>Fibre (g)</b> 2,0
Protein (g) 4,4
Salt (salt equivalent Na×2.5) (g) 0.43

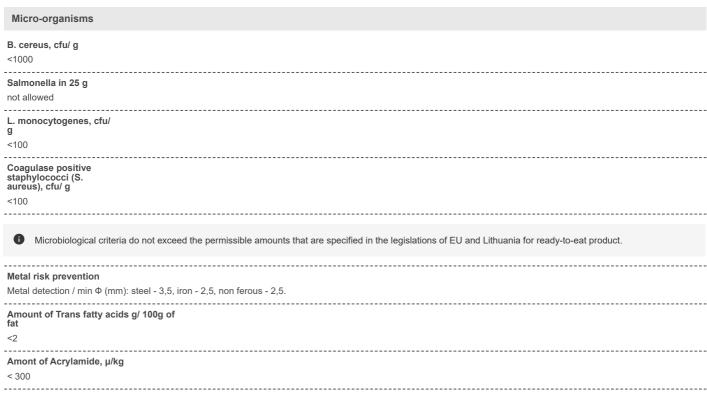
## Ingredients

#### Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm, rapeseed and coconut, RYE flour, sugar, yeast, emulsifiers E471 and E481, WHEY powder, potato starch, WHEAT gluten, salt, raising agents E450 and E500, WHEAT fibre, glucose, glucose syrup, potato fibre, MILK proteins, psyllium husk, curcuma, flour treatment agent E920), coconut taste filling 18 % (water, glucose-fructose syrup, sugar, humectant E422, modified starch, palm oil, stabilisers E460 and E418, colour E170, salt, acidity regulator E334, preservative E202, flavouring, emulsifier E435), coating 15 % (sugar, vegetable oils - palm and coconut, LACTOSE, WHEY powder, emulsifiers E492 and E322 (SOY lecithin), flavouring), coconut flakes 5%. May contain EGGS, NUTS products.

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 6. Soybeans and products thereof 5. Peanuts and products thereof 7. Celeries and products thereof 8. Mustards and products thereof 9. Nuts and products thereof - nuts 1 (brazil nuts, macadamia nut, - nuts 2 (cashew, pistachio nut) - nuts 3 (walnut, karia) almond, hazelnuts ) 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



## 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) 13.7		Palm oil quantity in loaded product, g / per one piece 8.9

1 This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.

1 Pesticides, toxins, heavy metals, radionuclides controlled in raw materials by suppliers - uncontrolled in the final product.

#### **Defects**

1. Irregular shape	<b>100 pcs. target</b> , % 2
2. Runaway coating	<b>100 pcs. target %</b> 2
3. Bubbles on the surface	<b>100 pcs. target %</b> 2

## 3. PACKAGING DATA

Primary packaging	Pieces per package 6	Dimensions Width / Depth / Length mm 193/ 287/ 48	<b>Weight, g</b> 33	Type of packaging material PAP 20	
aminating film, weight	Type of packaging material LDPE 4				
Paper box liner pcs.	Type of packaging material PAP 22	Dimensions, mm 278x184	Weight, g 2		
Pieces of product per package					

Outer packaging				
Outer packaging box	Type of packaging material PAP 20	Outer Length, mm 395	Outer Width, mm 294	Outer Height, mm 166
Colour	Weight, g			
brown	291			
Dimensions of the label, mm Label weight, g		ight, g	Type of packaging material	
100/ 200	1.83		PAP 22	
Net weight, kg	Gross weight, kg			

2.867 2.340

Marking according ISO 780 Packaging - Pictorial marking for handling of



Fragile, must be treated with caution.



## Traceability data

"Best before" date (dd.mm.yyyy) and Batch/Lot № (xxxxx)

Loading information	Data of transportation materials		
Package per layer 8	Shrink film weight / for 1 pallet, g 163.2	Type of packaging material LDPE 4	
Layers per palette 12Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50
70tal palette height with the goods, cm 15+	Pallet label (2 units) g	Type of packaging material PAP 22	
Total palette weight with the goods, kg 300.4			

## 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

#### Preparation for consumption

Defrost at room temperature for 30 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 shelf life of product hours days at room temperature 96 shelf life of product shelf life of product Including after removing from the days package at room temperature

### 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.

