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

Article Code of the producer

4779046032691

Intrastate nomenclature code

4779046032691

1905.90.70

Product Name

DONUT "Sun" with Melon Filling

1. PRODUCT DESCRIPTION

Product description

quick frozen product; to be defrosted before consumption.

 Appearance as loaded. Shape
 Surface
 Colour

 Ring
 small bumps, bubbles or traces of cracked bubbles are allowable, the upper part is covered with yellow putty, sprinkled with yellow sprinkles and decorated with yellow stripes.
 from yelowish to light brown

Texture Taste and smell

elastic, porous, without unmixing, holes or seams. typical of products with such composition, without any

extraneous taste and smell.

Physical and chemical characteristics

Weight (net), g
70

The minimal allowable weight (netto) of product g

9 65.5

Height (net) cm Diameter (net) cm

3,0-3,8 8,5-9,5

Humidity % Amount of sucrose in Amount of fat in dry

25,8 dry matter % matter % 37,1 27,6

Nutrition declaration per 100 g product as loaded

Energy (kJ) 1637
Energy (kcal) 391
Fat (g) 20
of which: — saturates (g)
Carbohydrate (g) 48
of which: — sugars (g) 28
Fibre (g) 1,4
Protein (g) 4,1
Salt (salt equivalent Na×2.5) (g)

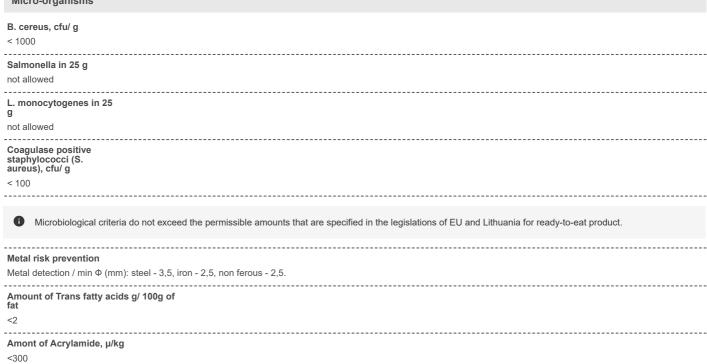
Ingredients

Ingredients declaration

dough (WHEAT flour, water, vegetable oils - palm, rapeseed and coconut, RYE flour, sugar, yeast, emulsifiers E471 and E481, WHEY powder, WHEAT gluten, salt, potato starch, raising agents E450 and E500, WHEAT fibre, glucose, glucose syrup, potato fibre, MILK proteins, psyllium husk, curcuma, flour treatment agent E920), melon filling 17 % (sugar, melons 40 %, water, modified corn starch, thickener E440, acidity regulators E330 and E331, safflower concentrate, concentrate from radish, flavouring, preservative E202, firming agent E333), coating (sugar, vegetable oils - palm and coconut, LACTOSE, WHEY powder, emulsifiers E322 (SOY lecithin) and E492, flavouring, extract from curcuma, colour E160b), strew (sugar, cocoa butter, whole MILK powder, thickener E414, emulsifier E322, colours E161b and E160c, flavouring). 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 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, - 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 B. cereus, cfu/ g Salmonella in 25 g not allowed



Other food safety cha		Suitable for lacto vegetarians + / -	Suitable for ovo vegetarians + / -	
	+	+	-	
Suitable for Coeliac diet	Halal + / - -	Kosher + / -	Organic + / -	
Ooes the product contain	n palm oil? + / -	Palm oil quantity in loade	ed product, % (g / 100 g)	Palm oil quantity in loaded product, g / per one piece
		12.41		8.7
				8.7
/ Product status SG	genetically modified (accordin			8.7
/ Product status SG				8.7
/ Product status SG This product is not g		g to EC/1829/2003 and EC/	1830/2003). Product not trea	8.7ted with ionising radiation.
Product status SG This product is not g	genetically modified (accordin	g to EC/1829/2003 and EC/	1830/2003). Product not trea	8.7ted with ionising radiation.

Traceability data

377.5

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

Inner packaging				
Primary packaging bag	Pieces per package	Dimensions Width / Depth / Length mm 400/ 150+150/ 700	Weight, g 16.7	Type of packaging material HDPE 2
Pieces of product per package 48				
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, r	mm Label weigh	nt, g	Type of packaging materia	al
100/ 200	1.83		PAP 22	
Net weight, kg Gross weight, kg				
3.360	3.670			
Marking according IS goods Fragile, must be trea	SO 780 Packaging - Pictorial			

goods		
Fragile, ı	must be treated with caution	.

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 12 Package per palette	Palette Euro	Palette weight, kg 25	Type of packaging material FOR 50	
Total palette height with the goods, cm 15+ 199.2	Pallet label (2 units) g	Type of packaging material PAP 22		
Total palette weight with the goods, kg				

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

Including after removing from the package shelf life of product hours

shelf life of product

days 3

at room temperature

72

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.