



UAB "Mantinga Food"
 Stoties 51, LT-68261, Marijampole, Lithuania
 telephone: +370 343 71448
 fax: +370 343 72576
 e-mail: info@mantinga.lt

PRODUCT SPECIFICATION

Created on	25.04.2014	G.Lipnevičius	meistras-technologas
Last reviewed on	13.09.2016	R. Petrauskienė	ženklino spec.
Product Name	Italian Sandwich with Mozzarella Tomatoes and Basil Sauce		
Article Code of the producer:	487149		
Barcode of the product:	4779031271852		
Intrastate nomenclature code:	1905.90.90		

Symbols: NA - Not applied / Not used

1. PRODUCT DESCRIPTION

Description of the product: packed quick frozen product; to be defrosted and recommend to heat before serving.

Appearance as loaded:

Shape: round, Surface: uneven sprinkled with red pepper seasoning, available at big crack. Colour: golden

Texture: elastic, porous, without unmixing, holes or seams. Taste and smell: typical of products with such composition, without any extraneous taste and smell.

Intended use: not intended for any consumer target groups.

Physical and chemical characteristics	Weight (g)		The minimal allowable weight of product (g)	
	As loaded	As consumed	As loaded	As consumed
Weight (net), g	200	0	191	0
Weight (gross), g	208	NA	199	NA
Height (net) cm:	3,0-4,0			
Diameter (net) cm	12,5-15,5			
Length (gross) cm:	22,5-23,5			
Width (gross) cm:	16,0-17,0			
Height (gross) cm:	3,0-4,0			
Humidity %	35,6	0		
Amount of sucrose in dry matter %	0,6			
Amount of fat in dry matter %	37,3			
Amount of meat %	0,0			



Nutritional values (per 100 g)	As loaded (frozen)	After final preparation	Reference Daily Intakes*	% RDI / per 100 g	% RDI / per piece	Nutrition data for 1 piece	Claims
Energy (kJ):	1510	1510	8400	18,0%	36,0%	3020	Not used
Energy (kcal)	363	363	2000	18,1%	36,3%	725	
Fat (g)	24	24	70	34,3%	68,6%	48	
of which :							
— saturates (g)	4,3	4,3	20	21,5%	43,0%	8,6	
Carbohydrate (g)	27	27	260	10,4%	20,8%	54	
of which:							
— sugars (g)	1,9	1,9	90	2,1%	4,2%	3,8	
Protein g	8,6	8,6	50	17,2%	34,4%	17	Not used
Salt (salt equivalent Na×2.5) (g)	1,4	1,4	6	23,3%	46,7%	2,8	

*Reference Daily Intakes such as given in the Annex XIII of Regulation (EU) No 1169/2011

Ingredients (allergens are emphasised in *italics*):


bread 50 % (*wheat* flour, water, rapeseed oil, yeast, *sesame* seeds 1,5 %, *rye* flour, iodised salt, flax-seeds 1 %, sugar, spices (dried parsley, garlic granules)), basil sauce with sugar and sweetener 25 % (rapeseed oil, water, sunflower oil, spirit vinegar, corn starch, *egg* yolk, basil 3 %, sugar, salt, *mustard* grain, *wheat* starch, flavourings, fully hydrogenated palm and rapeseed oils, garlic, black pepper, thickeners E412 and E401, acidity regulators E330 and E260, sweetener E954, colour E160a, flavour enhancer E621, firming agent E509), Mozzarella cheese 18 % (*milk*, salt, rennin, acidity regulator E330), dried tomatoes 8 %. May contain traces of soya and celery. Contain *gluten*, *egg*, *mustard*, *milk*, *sesame* products.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info	+ / - / ?		+ / - / ?
1. Cereals containing gluten and prod. thereof:		9. Milk and products thereof	+
wheat	+	10. Nuts and products thereof:	
rye	+	almond	-
barley	-	hazelnuts	-
oats	-	walnut	-
spelta	-	cashew	-
2. Crustaceans	-	karia	-
3. Eggs	+	bertoletti	-
4. Fish	-	pistachio nut	-
5. Peanuts and products thereof	-	macadamia nut	-
6. Soybeans and products thereof	?	11. Sesame seeds and products thereof	?
7. Celeries and products thereof	?	12. Sulphur dioxide and sulphites	-
8. Mustards and products thereof	+	13. Lupin and products thereof	-
Symbols: + contains / - free of / ? possible traces of		14. Molluscs and products thereof	-

Other food safety characteristic	
Pesticides	Controlled in raw materials by suppliers - uncontrolled in the final product.
Toxins	
Heavy metals	
Radionuclides	
Microbiological criteria	
Metal risk prevention	Iron and other magnetic metals (Fe) – Ø min 3 mm
	Non magnetic metals (Non-Fe) – Ø min 3,5 mm
	Stainless steel (SS) – Ø min 3,5 mm

GMO Status:	Due any supplier declarations the raw supplied do not claim any GMO.
Irradiation info:	Not treated with ionising radiation

Storage and transportation temperature, °C	-18 °C	Marking according ISO 780 Packaging - Pictorial marking for handling of goods	
Shelf life at such temperature	9 months		
Precaution: Do not refreeze after defrosting!			

3. PACKAGING DATA

Product packaging		Outer (wholesale) packaging	
Corrugated Cardbox (PAP 20)			
Outer Length (mm):	391		
Outer Width (mm):	290		
Outer Height (mm):	154		
Colour	brown		
Weight (g):	272		
Other packaging materials			
Packaging tape (PP 5): weight, g	2,3		
Marking label 200x100 (PAP 22):	1,8		

Product packaging	
Laminating film (PP 5): weight, g	3,7
Paper bag (PAP 22): weight, g	4,0
Pieces of product per package	14

Net weight of 1 carton (kg):	2,800
Gross weight of 1 carton (kg):	3,184

Loading information	per EURO palette
Cartons per layer	8
Layers per palette	12
Cartons per palette	96
Total palette height with the goods (cm)	15+185
Total palette weight with the goods (kg)	331

Data of transportation materials	weight (kg)	pcs.
Wooden Europallette (FOR 50)	25	1
Shrink film (PP 5) weight / for 1 pallet	0,206	-
Carton edges (PAP 21) 4*(200×1600)	0,135	0
Pallet label 200x10 (PAP 22)	0,002	0
Pallet cardboard trays (PAP 20)	0,335	0
Pallet label 210x148 (PAP 22)	0,003	2

Traceability data	Batch № means "best before" date: dd mm yyyy
	Expiry date and lot number

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

Preparation advice	Temp. °C	Time, s	Time, min.	Microwave/ W	Additional Info
Defrost	room temp.		180-240		With prepackage
Method I					
Preheat in a microwave	-	60-70	-	800	With paper prepackage or without. Plastic package removed.
Method II					
Bake in an oven	200°C	-	3-5	-	Plastic package and paper bag removed.
Method III					
Heat in a contact grill	200°C	-	3-5	-	With paper prepackage or without. Plastic package removed.

Serving tips & suggestions

Consume immediately, as soon as you are sure that it is not too hot

Storage conditions and shelf life of product	In unopened package			Including in opened package		
	Temp. °C	Hours	Days	Temp. °C	Hours	Days
<i>Do not refreeze after defrosting!</i>	(0...+6)°C	72	3	NA	NA	NA

5. TRANSITION PERIODS

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.

6. LEGAL COMPLIANCE

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.