PRODUCT SPECIFICATION

✓ Seller: UAB „Mantinga Bakery & Food Solutions“ Stoties g. 51, LT-68261 Marijampolė, Lithuania; Tel. +370 343 98122, info@mantinga.lt, www.mantinga.lt

Article Code of the producer	Barcode on the carton	Intrastate nomenclature code	Input data done	Date of review
240970	4771033029585	19059070	2024-04-11	2025-02-11

Date of changes
2025-05-08

Product Name
Berliner ASORTI with Filling

Place of provenance
European Union

1. PRODUCT DESCRIPTION

Product description

frozen

Appearance as loaded. Shape	Surface	Colour
rounded	small bumps, bubbles or traces of cracked bubbles are allowable	yellow 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.

Product photo



Product photo



Physical and chemical characteristics

Weight (net), g	The minimal allowable weight (netto) of product g
65.0	60.5

Height (net) cm	Diameter (net) cm
4,5	8,0-9,0

Humidity %	Amount of sucrose in dry matter %	Amount of fat in dry matter %
33,69	21,1	21,1

Nutrition declaration per 100 g product as loaded
Energy (kJ) 1379
Energy (kcal) 329
Fat (g) 14
of which: — saturates (g) 5,3
Carbohydrate (g) 43
of which: — sugars (g) 14
Fibre (g) 2,1
Protein (g) 6,5
Salt (salt equivalent Na×2.5) (g) 0,71

Ingredients

Ingredients declaration
dough (WHEAT flour, water, pasteurized EGG mass, rapeseed oil, sugar, WHEY powder, yeast, salt, emulsifiers E471 and E472e, EGG white powder, pregelatinized corn flour, sunflower oil, colour paprika extract, extract from curcuma, flour treatment agent E300), fruit filling 19 % (apple puree, chokeberry juice, cherry juice, sugar, water, modified starch, acidity regulator E330, flavourings, black carrot juice concentrate), palm oil, powder for decoration (glucose, WHEAT starch, vegetable and fats and oils – palm and rapeseed, natural vanilla flavouring). May contain SESAME, SOYA, ALMONDS, HAZELNUTS, WALNUTS, PEANUTS, other NUTS.

✓ Egg type: barn eggs.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info

1. Cereals containing gluten and prod. thereof: wheat, rye, barley, oats, spelt
+

2. Crustaceans and products thereof
-

3. Eggs and products thereof
+

4. Fish and products thereof
-

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
?

- almonds
?

- hazelnuts
?

- walnuts
?

- cashews
-

- Brazil nuts
-

- pecan nuts
-

- pistachio nuts
-

- macadamia nuts
-

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
1,0 x 10^2

Salmonella in 25 g
absent

L. monocytogenes, cfu/ g
<100

Coagulase positive staphylococci (S. aureus), cfu/ g
1,0 x 10^2

Mold fungi number, cfu/g
100000

E. coli, cfu/g
1,0 x 10^2

Total number of microorganisms, cfu/ g
100000

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 -4, iron - 2,5, non ferous - 3.

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)	Palm oil quantity in loaded product, g / per one piece
+	7.3	4.7

✓ Product status RSPO - SG

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

Primary packaging	Pieces per package	Weight, g	Type of packaging material
box	3	148	PP05

Laminating film, weight g	Type of packaging material
6	PP 5

Marking label, weight g
1

Baking paper pcs.	Type of packaging material	Weight, g
3	PAP 20	8

Pieces of product per package
72

Outer packaging

Outer packaging	Type of packaging material	Outer Length, mm	Outer Width, mm	Outer Height, mm
box	PAP20	600	400	237

Colour	Weight, g
brown	560

Dimensions of the label, mm	Label weight, g
165x155	0.5

Net weight, kg	Gross weight, kg
4.680	5.729

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 № (xxxxx)

Loading information

Package per layer
4

Layers per palette
7

Package per palette
28

Total palette height with the goods, cm 15+
165.9

Total palette weight with the goods, kg
185.6

Data of transportation materials

Shrink film weight / for 1 pallet, g
160

Type of packaging material
LDPE 4

Palette weight, kg
25

Pallet label (2 units) g
3

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
18 months

Shelf life at this temperature in days
549

✓ **Precaution: Do not refreeze after defrosting!**

PREPARATION FOR CONSUMPTION

Preparation for consumption
Remove the laminating film. Defrost at (+15...+25) °C temperature fo2 h.

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
at room temperature

shelf life of product hours
48

Including after removing from the package
at room temperature

shelf life of product hours
48

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.