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Product name: FILO DOUGH PASTRY WITH SPINACH BROCCOLI	Product code: 107
Type and net quantity: Quick-frozen stretched dough product with spinach and broccoli filling - other bakery products	Net quantity 180 g
Regulations related to product quality and safety: 1. Rulebook on the quality of grain, mill and bakery products and pasta ("Official Gazette of the Republic of Serbia", No. 68/16, August 11, 2016) 2. Ordinance on the quality of cereals, mill and bakery products, pasta and quick-frozen dough 3. ("Official Gazette of the FRY", No. 52/95 and "Official Gazette of Serbia and Montenegro", No. 56/2003 - other ordinances and 4/2004 - other ordinances) 4. Ordinance on the quality and conditions of use of additives in foodstuffs and on other requirements for additives and their mixtures ("Official Gazette of Serbia and Montenegro", No. 56/2003, 4/2004 - other ordinance, 5/2004 - amended and 16/2005) 5. Ordinance on the microbiological safety of foodstuffs in circulation ("Official Gazette of the FRY, No. 26/93, 53/95 and 46/2002)	
Document links: • Approved printing product declaration solution • Specification of raw materials, additives, flavors and auxiliaries	
Declaration text : Ingredients: Wheat flour T-400, water, stuffing spinach broccoli 32% (water, spinach 20.8%, broccoli 20.8%, corn starch, sunflower oil, sugar, addition to vegetable dishes (with 57.5%, sugar , dried vegetables 10.6%, (carrots, parsnips, onions, celery root, parsley root) dextrose, flavor enhancers (monosodium glutamate 5.3%, disodium 5'-ribonucleotides), spices, dyes (riboflavin, curcumin), garlic powder, ground black pepper), palm oil, sunflower oil, salt, liquid sourdough (water, wheat flour, T-500, wheat sourdough powder, lactic acid E 270, barley malt, potassium sorbate E 202 , ascorbic acid E300), sugar, wheat gluten , flour treatment agent E 920. The traces may contain: soy, sesame, eggs Made in the Republic of Serbia. Country of origin: Republic of Serbia .	
A brief description of the technological procedure, the method of eliminating biological hazards and the possible use of auxiliary means	The dough mixture of flour quality T-400, water, and other raw materials according to the recipe is prepared in a mixer for 16 minutes. After resting the test for 15 minutes, it is placed on the extruder and stretched / separated by machine. In the continuation of the line, it is filled with broccoli-spinach filling in one layer, thinned by hand into tins and then frozen in a chamber at -40 ° C. The frozen pie is packed in appropriate packaging and stored at t = -18 ° C.

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Raw material composition (all components including additives and flavorings)	1.OILS 2. FILLING BROCCOLI SPINACH 32% (water, spinach, broccoli, corn starch, sunflower oil, sugar, addition to dishes with vegetables (with 57.5%, sugar, dried vegetables 10.6%, (carrots, parsnips, onions, celery root, primrose root (dextrose), flavor enhancers (monosodium glutamate 5.3%, disodium 5'-ribonucleotides), spices, dyes (riboflavin, curcumin) 3.DOUGH (flour T-400, water, liquid sourdough (water, wheat flour, T-500, wheat sourdough powder, lactic acid E 270, barley malt, potassium sorbate E 202, ascorbic acid E300), sugar, wheat gluten, flour treatment agent E 920. 4. HYDROGENIZED VEGETABLE FAT
Geographical origin of raw materials (country and city, area)	1. Serbia 2. Serbia (L cysteine - China) 3. Serbia 4. Russia

Physical and chemical characteristics	The products have a characteristic color, smell and taste that is characteristic even without foreign smells and tastes.		
Product expiration date	365 days at -18 ° C		
Nutritional declaration Average energy value in 100 g of product	Energetic value	1290.23 kJ / 310.03 kcal	
	Fats	21.73 g	
	of which saturated fatty acids	7.22 g	
	Carbohydrates	25.10g	
	of which sugars	2.00 g	
	Proteins	3.28 g	
	Fibers	0.47 g	
	Salt	0.83 g	
Instructions for preparation	Arrange the pies on a baking sheet and coat with oil. Bake in a preheated oven at 220 ° C for 18 minutes. After baking, coat the pie with oil. Once thawed, the product must not be re-frozen.		
Declared allergens in the product	Allergens according to EU classification	Present + (yes) - (no)	Possibility of cross-contamination + (yes) - (no)
	Cereals and cereal products containing gluten	+	-
	Shellfish and shellfish products	-	-
	Eggs and egg products	-	+

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	Fish and fish products	-	-
	Peanuts and peanut products	-	-
	Soy and soy products	-	+
	Milk and dairy products	-	-
	Kostunjavci and their products	-	-
	Celery and celery products	+	-
	Mustard and mustard products	-	-
	Sesame seeds and sesame products	-	+
	Sulfur dioxide and sulphates in concentrations greater than 10 mg / kg or 10 mg / l expressed as SO ₂	-	-
	Molluscs and mollusc products	-	-
	Shell and shell products	-	-
Does the product contain raw materials of GMO origin?	Product produced from raw materials that are not genetically modified		
Is the product or any of the raw materials that are an integral part of it treated with ionizing rays, and does it contain radiation ingredients?	Product - raw materials in the composition, not treated with ionizing rays, do not contain radiation ingredients.		
Does the product contain hormones?	The product does not contain hormones		
Shelf life of the product	Three days at room temperature		
Storage, transport and distribution - conditions	It packs in appropriate packaging and distributes with its own vehicle at -18 ° C.		
Intended use	Best used by the date indicated on the packaging. Store at -18 ° C		
Target consumers	Whole population except gluten allergic.		
Note	Products and packaging: TRGOCENTAR DOO Visnjčka 61 a Belgrade		

Specification prepared by:	Malina Marković, B.Sc. techn.	Signature:
Specification approved by:	Miloš Mladenović, B.Sc. Eng. Tech.	Signature:

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Approval date:	06/04/2021	MP.
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