



AVIKO B.V.
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General Information

SAP Code	809435
Product Description	Aviko Camembert Bites 3x1000g
Brand	Aviko
Custom Tariff Code	1905908000
GTIN Consumer Unit 1	8710449957774
GTIN Carton	8710449957767
UPC 12 Carton	
Shelf life in days after production	548
Remaining Shelf Life in days at time of loading	182
Coding	Lotcode, expiry date, packaging content/weight, product description

Semi Finished

837049



Process description	This product is made of Camembert cheese, mixed with other ingredients, formed, coated, prefried in vegetable oil, quick frozen en packed.
Product description	Camembert bites, nugget shaped, coated, prefried, quick-frozen.

Ingredient Declaration

Ingredients: WHEAT flour, water, Camembert CHEESE (MILK, CREAM, salt, lactic starters, microbial rennet) (13%), rapeseed oil, CREAM CHEESE (MILK, salt, lactic starters, microbial rennet, starch), CHEESE, starch, coconut fat, bamboo fibre, skimmed MILK powder, thickeners (E407, E412, E461), salt, acidity regulators (E339, E452), spices, dextrose, gelling agent (E508), natural flavouring. May contain: MUSTARD, SOY.

Allergens in accordance with regulation (EU) 1169/2011

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Allergens	
Cereals containing gluten	contains
- Wheat	contains
Crustaceans and products thereof	none
Eggs and products thereof	none

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Fish and products thereof	none
Peanuts and products thereof	none
Soybeans and products thereof	may contain
Milk and products thereof	contains
Nuts and products thereof	none
Celery and products thereof	none
Mustard and products thereof	may contain
Sesame seeds and products thereof	none
Sulphur dioxide and sulphites >10 ppm	none
Lupine and products thereof	none
Molluscs and products thereof	none

Nutritional data

Food Nutrient	UOM	Per 100g	%RI
Nutritional Energy			
Energy	kJ	1,293	
Energy	kcal	310	16%
Nutritional data			
Fat total	g	19	27%
- Fat of which saturated	g	8.4	42%
Carbohydrates available	g	26	10%
- Carbohydrates of which sugars	g	1.7	2%
Dietary fibre	g	2.6	
Protein total	g	8	15%

Food Nutrient	UOM	Per 100g	%RI
Nutritional data			
Salt	g	1.1	18%

Food Claim

Food Claim	This product is Halal certified by	Image	Comment
Claims			
Ovo-lacto vegetarian			

Quality Parameters Physical

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Physical properties					
Number per kg	n/kg	67	77	90	

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Weight per piece	G	11	13	15	

Microbiological Properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Microbiological properties					
Escherichia coli end of shelflife	cfu/g			100	
Staphylococcus Coagulase Positive end of shelflife	cfu/g			100	
Salmonella end of shelflife	cfu/25g			0	Absent
Listeria monocytogenes quant end of shelflife	cfu/g			100	

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Aerobic plate count end of shelflife	cfu/g			1,000,000	
Enterobacteriaceae end of shelflife	cfu/g			10,000	

Sensorial Properties

Spec Section Item Description	UOM	Value	Comment
Odour			
A product specific pleasant odour.			
Taste			
A product specific pleasant taste.			
Texture			

Spec Section Item Description	UOM	Value	Comment
Crispy crust with a smooth inside.			

Storage and Transport Conditions

Spec Item	Value	UOM
Storage temperature	Max. -18	°C
Delivery temperature	Max. -18	°C

Packaging Details

Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight (g)	Dimension (mm)
Primary	Artwork	artwork for foil				0	30x260x320
		pillow		50	LD-PE	8.448	
Secondary	Corrugated cardboard box	regular slotted box			cardboard	0	358x224x116

Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight (g)	Dimension (mm)
Tertiary	Pallet/crate	pallet			wood	0	1200x800x144

Palletization		
Spec Item	Value	UOM
Palletization		
Pallet size	1.2 x 0.8	m

Spec Item	Value	UOM
Pallet type	Euro Chep	
Units per pallet	154	pcs
Calculated pallet height	1.77	m
Units per layer	11	pcs
Layers per pallet	14	pcs

Consumer Information

Combisteamer: Convection 220°C, portion approx. 250g, 6 min.

Fryer: Max. 175°C, portion approx. 250g, 3½ min.

High speed oven: Portion approx. 85g, 250°C. Stage 1: 100% microwave, 50% fan, 00:30. Stage 2: 10% microwave, 90% fan, 00:40. (Based on use of a Merry Chef EC402S).

Belt Oven: 6 pieces, 267°C, 6 min.

Legal & other Requirements

Sampling

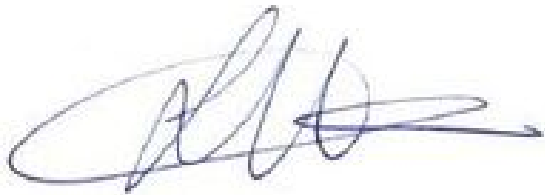
In case of arbitration a lot is judged by taking a lot sample, per packaging. Normally, max. one lot sample is taken per two pallets. One lot consists of several pallets of at least 2 different shift dates. The lot samples are being mixed to one compilation sample. From this compilation sample a sample of 1 kg is taken to judge the quality.

Pesticides statement

	Aviko declares that pesticides residues in products supplied by Aviko are according to regulation (EU) 396/2005 and its amendment regulation (EU)310/2011.
Statement of contaminants	
	Aviko declares that all products produced and supplied by Aviko comply with regulation (EU) 2023/915, setting maximum levels for certain unwanted components.
GMO Statement	
	Hereby Aviko declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.
Quality Management Systems	
	The production location where this article is being produced, has a quality management system that is certified to a GFSI recognised scheme. In case of a BRC certification at least B grade is required, for an IFS certification at least Foundation Level.
Disclaimer other products	
	This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.

Weight registration e-symbol	
	Aviko's standard procedure for packing of products/units is based upon average weight (e-symbol). For specific countries with relevant legislation, the procedure for packed products/units is based upon nominal weight.
Heavy metals statement	
	Aviko declares that all supplied products are conform to the EU-legislation and that they do not exceed the heavy metal tolerances defined by the EU.

Signature

General Quality Manager Aviko Group	
	L.C. (Linda) Jespers