



AVIKO B.V.
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General Information

SAP Code	810311
Product Description	Aviko MasterCrunch9,5mm 4x2500g EU
Brand	Aviko
Custom Tariff Code	2004109900
GTIN Consumer Unit 1	8710449503643
GTIN Carton	8710449503650
UPC 12 Carton	
Shelf life in days after production	730
Remaining Shelf Life in days at time of loading	182
Coding	Lotcode, expiry date, packaging content/weight, product description

Semi Finished

837262



Potato Comment	The processed potatoes are purchased from approved suppliers who meet local laws and regulations, are certified for GLOBAL-GAP and/or Dutch VVA, QS-GAP or IKKB certificate for potatoes and comply with strict quality criteria of Aviko.
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Process description	This product is made of potatoes which are washed, sorted, peeled, cut, blanched, dried, coated, prefried in vegetable oil, quick frozen and packed.
Product description	Extra crispy coated fries, pre-fried and quick-frozen.
Size	9.5x9.5 mm

Ingredient Declaration

Ingredients: potatoes, sunflower oil, modified starch, rice flour, salt, dextrin, raising agent (E450, E500), maltodextrin.

Allergens in accordance with regulation (EU) 1169/2011

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Allergens	
Cereals containing gluten	none
Crustaceans and products thereof	none
Eggs and products thereof	none
Fish and products thereof	none
Peanuts and products thereof	none
Soybeans and products thereof	none
Milk and products thereof	none
Nuts and products thereof	none
Celery and products thereof	none

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Mustard and products thereof	none
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	724	
Energy	kcal	172	9%

Food Nutrient	UOM	Per 100g	%RI
Nutritional data			
Fat total	g	5.7	8%
- Fat of which saturated	g	0.6	3%
Carbohydrates available	g	27	10%
- Carbohydrates of which sugars	g	0.6	1%
Dietary fibre	g	2.1	
Protein total	g	2.5	5%
Salt	g	0.65	11%

Food Claim

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

Quality Parameters Physical

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Physical properties					
Form and/or cutsize deviations	% w/w		0	5	
Defect units Standard	du/kg		12	28	
Length >50mm weight	% w/w	75			

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Length <25mm weight	% w/w			2.5	
Length >75mm weight	% w/w	25			
Breakage	% w/w		0	10	

Chemical properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Chemical properties					
Moisture content Halogen dryer	%	58	61	64	
Fat content Soxtherm	%	3.8	5.7	7.2	

Microbiological Properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Microbiological properties					
Staphylococcus Coagulase Positive end of shelflife	cfu/g			500	
Escherichia coli end of shelflife	cfu/g			100	
Enterobacteriaceae end of shelflife	cfu/g			1,000	
Listeria monocytogenes end of shelflife	cfu/25g			0	Absent
Aerobic plate count end of shelflife	cfu/g			100,000	
Salmonella end of shelflife	cfu/25g			0	Absent

Sensorical Properties

Spec Section Item Description	UOM	Value	Comment
Odour			
A pleasant odour, characteristic for deep fried potatoes.			
Taste			
A pleasant taste, characteristic for deep fried potatoes.			
Texture			
Very crispy crust with a uniform smooth inside of cooked potatoes.			
USDA Colour			
Colour unprepared	USDA	00-0	Light yellow
USDA-colour card, Munsell Colour Company. (treatment according DPPA-standard: frying 500g of product 3 min. at 180°C in a calibrated fryer with 10 litres of oil)			

Spec Section Item Description	UOM	Value	Comment
Colour prepared	USDA	max. 2	Golden yellow

Storage and Transport Conditions

Spec Item	Value	UOM
Delivery temperature	Max. -18	°C
Storage 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	50x350x480
		pillow		45	LD-PE	15.725	
Secondary	Artwork	artwork for outer carton				0	396x261x270
		regular slotted box			cardboard	347	396x261x270

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		
Units per layer	9	pcs

Spec Item	Value	UOM
Layers per pallet	7	pcs
Units per pallet	63	pcs
Calculated pallet height	2.04	m
Pallet type	Euro Chep	
Pallet size	1.2 x 0.8	m

Consumer Information

High speed oven: Portion approx. 200g, 250°C. Stage 1: 100% microwave, 80% fan, 00:30. Stage 2: 0% microwave, 100% fan, 02:30.

Combisteamer: Convection 200°C, 12 min.

Fryer: Max. 175°C, portion approx. 500g, 3½ min.

Legal & other Requirements

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.
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.
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.
Definition of defect units	
	Defect-units: sum of points for all pieces with minor, major and gross defects for a sample of 1000g. Minor defect (light 6-12mm, dark 3-6mm): 1 point Major defect (light 12-18mm, dark 6-12mm): 2 points Gross defect (light >18mm, dark >12mm): 3 points
Disclaimer fries	
	Aviko has the right, when delivery from a new crop starts, to adjust the specification with regard to the length within the valid contract to the on that moment available range of raw material. This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.
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.
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.

Signature

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