



AVIKO B.V.
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General Information

SAP Code	620505
Product Description	Aviko Pom' Croquettes-Rounds 4x2500g
Brand	Aviko
Custom Tariff Code	1905908000
GTIN Consumer Unit 1	8710449176106
GTIN Carton	8710449998135
UPC 12 Carton	
Shell life in days after production	730
Remaining Shell Life in days at time of loading	182
Coding	Lotcode, expiry date, packaging content/weight, product description

Semi Finished

830786



Product description	Round potato croquettes, quick-frozen.
Process description	This product is made of mashed potatoes, mixed with other ingredients, formed, breaded, quick frozen and packed.

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.

Ingredient Declaration

Ingredients: potatoes, breadcrumbs (WHEAT flour, yeast, salt, spices), WHEAT flour, salt, stabiliser (E464), spices, onion powder.

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
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

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Celery and products thereof	none
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	446	

Food Nutrient	UOM	Per 100g	%RI
Nutritional Energy			
Energy	kcal	105	5%
Nutritional data			
Fat total	g	0.5	1%
- Fat of which saturated	g	0.3	2%
Carbohydrates available	g	20.9	8%
- Carbohydrates of which sugars	g	0.8	1%
Protein total	g	2.9	6%
Dietary fibre	g	2.8	
Salt	g	0.8	13%

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					
Breakage	% w/w		0	3	
Number per kg	n/kg	64	67	70	
Weight per piece	G	13	15	16	

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Form and/or cutsize deviations	% w/w		0	3	
Diameter	mm	27	30	33	

Chemical properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
null					
Moisture content Halogen dryer	%	67	70	73	

Microbiological Properties

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

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			
Crispy crust with a uniform smooth inside of mashed potatoes.			
USDA Colour			
Colour unprepared	USDA	0-1	Golden 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)			
Colour prepared	USDA	max. 3	Golden brown

Storage and Transport Conditions

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

Packaging Details

Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight	UOM	Dimension (mm)
Primary	Artwork	artwork for foil				0		50x300x480
		pillow		35	LD-PE	9.792	g	

Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight	UOM	Dimension (mm)
Secondary		artwork for outer carton				0		396x261x225
		regular slotted box			cardboard	296	g	396x261x225

Palletization

Spec Item	Value	UOM
Palletization		
Pallet type	Euro Chep	

Spec Item	Value	UOM
Units per pallet	72	pcs
Layers per pallet	8	pcs
Units per layer	9	pcs
Pallet size	1.2 x 0.8	m
Calculated pallet height	1.95	m

Consumer Information

Fryer: Max. 175°C, portion approx. 500g, 3-3½ min.


Other Requirements

Disclaimer other products	
	This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.
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.
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 gencechnology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.
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.
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.
null	
	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.
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.

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.

Signature

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