



AVIKO B.V.  
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## General Information

|                                                 |                                                                        |
|-------------------------------------------------|------------------------------------------------------------------------|
| SAP Code                                        | 810152                                                                 |
| Product Description                             | Country House xtra Crispy 9,5mm 4x2500g                                |
| Brand                                           | Country House                                                          |
| Custom Tariff Code                              | 2004109900                                                             |
| GTIN Consumer Unit 1                            | 8710449502189                                                          |
| GTIN Carton                                     | 8710449502196                                                          |
| 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,<br>product description |

Semi Finished

836245



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.

|                     |                                                                                                                                                      |
|---------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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 | Crispy coated fries, pre-fried and quick-frozen.                                                                                                     |
| Size                | 9.5x9.5 mm                                                                                                                                           |

**Ingredient Declaration**

Ingredients: potatoes, sunflower oil, modified potato starch, rice flour, salt, dextrin, raising agent (E450, E500), maltodextrin, thickener (E415).

## 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   | 654      |     |
| Energy             | kcal | 156      | 8%  |

| Food Nutrient                   | UOM | Per 100g | %RI |
|---------------------------------|-----|----------|-----|
| Nutritional data                |     |          |     |
| Fat total                       | g   | 4.5      | 6%  |
| - Fat of which saturated        | g   | 0.5      | 3%  |
| Carbohydrates available         | g   | 25       | 10% |
| - Carbohydrates of which sugars | g   | 0.9      | 1%  |
| Dietary fibre                   | g   | 2.5      |     |
| Protein total                   | g   | 2.5      | 5%  |
| Salt                            | g   | 0.65     | 11% |

## Food Claim

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

## Quality Parameters Physical

| Spec Item             | UOM   | LCL(MIN) | Target | UCL(MAX) | Comment |
|-----------------------|-------|----------|--------|----------|---------|
| Physical properties   |       |          |        |          |         |
| Length >75mm weight   | % w/w | 15       |        |          |         |
| Defect units Standard | du/kg | 0        | 17     | 30       |         |
| Length <25mm weight   | % w/w |          |        | 2.5      |         |

| Spec Item                      | UOM   | LCL(MIN) | Target | UCL(MAX) | Comment |
|--------------------------------|-------|----------|--------|----------|---------|
| Length >50mm weight            | % w/w | 65       |        |          |         |
| Breakage                       | % w/w |          | 0      | 10       |         |
| Form and/or cutsize deviations | % w/w |          | 0      | 5        |         |

## Chemical properties

| Spec Item                      | UOM | LCL(MIN) | Target | UCL(MAX) | Comment |
|--------------------------------|-----|----------|--------|----------|---------|
| Chemical properties            |     |          |        |          |         |
| Fat content Soxtherm           | %   | 3        | 4.5    | 6        |         |
| Moisture content Halogen dryer | %   | 62       | 65     | 68       |         |

## Microbiological Properties

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

## 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 cooked potatoes.                                                                                                     |      |        |               |
| USDA Colour                                                                                                                                                       |      |        |               |
| Colour unprepared                                                                                                                                                 | USDA | 00-0   | Light yellow  |
| Colour prepared                                                                                                                                                   | USDA | Max. 2 | 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) |      |        |               |

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               | 50x350x460     |
|         |               | pillow                   |          | 32            | LD-PE       | 9.982           |                |

| Level     | Material Type            | Material Type (Subtypes) | Packshot | Thickness (μ) | Composition | Tare weight (g) | Dimension (mm) |
|-----------|--------------------------|--------------------------|----------|---------------|-------------|-----------------|----------------|
| Secondary | Corrugated cardboard box | regular slotted box      |          |               | cardboard   | 0               | 396x261x230    |
|           |                          |                          |          |               |             |                 |                |
| Tertiary  | Pallet/crate             | pallet                   |          |               | wood        | 0               | 1200x800x144   |

## Palletization

| Spec Item                | Value     | UOM |
|--------------------------|-----------|-----|
| Palletization            |           |     |
| Units per layer          | 9         | pcs |
| Layers per pallet        | 8         | pcs |
| Units per pallet         | 72        | pcs |
| Calculated pallet height | 1.99      | m   |
| Pallet type              | Euro Chep |     |

| Spec Item   | Value     | UOM |
|-------------|-----------|-----|
| Pallet size | 1.2 x 0.8 | m   |



| Consumer Information                               |
|----------------------------------------------------|
| Oven: 220°C, 15-20 min.                            |
| Fryer: Max. 175°C, portion approx. 500g, 3-3½ min. |
| Combisteamer: Convection 200°C, 10-12 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.                                                                                                                                                                                                                                |
| 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 gentechonlogy have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003. |
| 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.                                                                                                                                                                                                                             |

|                              |                                                                                                                                                                                                                                                                                                                    |
|------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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. |
| Definition of defect units   |                                                                                                                                                                                                                                                                                                                    |
|                              | Defect-units: sum of points for all pieces with minor, major and gross defects for a sample of 1000g.<br>Minor defect (light 6-12mm, dark 3-6mm): 1 point<br>Major defect (light 12-18mm, dark 6-12mm): 2 points<br>Gross defect (light >18mm, dark >12mm): 3 points                                               |
| 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.                                                      |
| 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.                                                                                          |

## Signature

General Quality Manager Aviko Group



L.C. (Linda) Jespers