



AVIKO B.V.
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General Information

| | |
|---|--|
| SAP Code | 810232 |
| Product Description | Aviko Mozzarella Sticks 5x1000g EU |
| Brand | Aviko |
| Custom Tariff Code | 1905908000 |
| GTIN Consumer Unit 1 | 8710449502431 |
| GTIN Carton | 8710449502448 |
| UPC 12 Carton | |
| Shell life in days after production | 548 |
| Remaining Shell Life in days at time of loading | 182 |
| Coding | Lotcode, expiry date, packaging content/weight, product description |

REC: 2 / FLDS: 4 / PAC: 1

Date Of Standard:2026-02-19 01:10:23.153

2026-02-19

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Issued By Corporate Quality Department Aviko

1 /17

Semi Finished

837292

| | |
|---------------------|---|
| Process description | This product is made of mozzarella cheese, formed, breaded, prefried in vegetable oil, quick frozen and packed. |
| Product description | Mozzarella cheese coated in a crispy coating, pre-fried, quick-frozen. |

Ingredient Declaration

Ingredients: Mozzarella CHEESE (33%), WHEAT flour, water, rapeseed oil, starch, Gouda CHEESE (2%), salt, thickeners (E461, E412), spices, yeast protein, yeast, yeast extract, bamboo fibre, dextrose. 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 |
| - Rye | none |
| - Barley | none |

| Allergens in accordance with regulation (EU) 1169/2011 | Food Claim |
|--|-------------|
| - Oats | none |
| - Kamut | none |
| - Spelt | 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 | may contain |
| Milk and products thereof | contains |
| Nuts and products thereof | none |
| - Almonds | none |

| Allergens in accordance with regulation (EU) 1169/2011 | Food Claim |
|--|-------------|
| - Hazelnuts | none |
| - Walnuts | none |
| - Cashews | none |
| - Pecans | none |
| - Brazil nuts | none |
| - Pistachio nuts | none |
| - Macademia nuts | 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 |

| Allergens in accordance with regulation (EU) 1169/2011 | Food Claim |
|--|------------|
| Lupine and products thereof | none |
| Molluscs and products thereof | none |

Nutritional data

| Food Nutrient | UOM | Per 100g | %RI |
|--------------------------|------|----------|-----|
| Nutritional Energy | | | |
| Energy | kJ | 1,215 | |
| Energy | kcal | 290 | 15% |
| Nutritional data | | | |
| Fat total | g | 15 | 21% |
| - Fat of which saturated | g | 6.3 | 32% |

| Food Nutrient | UOM | Per 100g | %RI |
|---------------------------------|-----|----------|-----|
| Nutritional data | | | |
| Carbohydrates available | g | 26 | 10% |
| - Carbohydrates of which sugars | g | 4.7 | 5% |
| Dietary fibre | g | 1.7 | |
| Protein total | g | 12 | 24% |
| Salt | g | 1.2 | 20% |

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 | | | | | |
| Form and/or cutsize deviations | % w/w | | 0 | 1 | |
| Breakage | % w/w | | 0 | 2 | |
| Length | mm | 80 | 90 | 100 | UWL and UCL only for monitoring only blocking on weight and coating. |
| Number per kg | n/kg | 34 | 38 | 42 | |
| Weight per piece | G | 24 | 26 | 28 | |

Microbiological Properties

| Spec Item | UOM | LCL(MIN) | Target | UCL(MAX) | Comment |
|--|---------|----------|--------|-----------|---------|
| Microbiological properties | | | | | |
| Staphylococcus Coagulase Positive end of shelflife | cfu/g | | | 100 | |
| Enterobacteriaceae end of shelflife | cfu/g | | | 10,000 | |
| Aerobic plate count end of shelflife | cfu/g | | | 1,000,000 | |
| Escherichia coli end of shelflife | cfu/g | | | 100 | |
| Salmonella end of shelflife | cfu/25g | | | 0 | Absent |
| Listeria monocytogenes end of shelflife | cfu/25g | | | 100 | |

Sensorical Properties

| Spec Section Item Description | UOM | Value | Comment |
|------------------------------------|------|--------|---------------|
| Odour | | | |
| A product specific pleasant odour. | | | |
| Taste | | | |
| A product specific pleasant taste. | | | |
| Texture | | | |
| Crispy crust with a smooth inside. | | | |
| USDA Colour | | | |
| Colour unprepared | USDA | 0-1 | Golden yellow |
| Colour prepared | USDA | Max. 3 | Golden brown |

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 | 40x260x320 |
| | | pillow | | 50 | LD-PE | 8.448 | |

| Level | Material Type | Material Type (Subtypes) | Packshot | Thickness (μ) | Composition | Tare weight (g) | Dimension (mm) |
|-----------|--------------------------|--------------------------|----------|---------------|-------------|-----------------|----------------|
| Secondary | Corrugated cardboard box | regular slotted box | | | cardboard | 0 | 390x266x146 |
| | | | | | | | |
| Tertiary | Pallet/crate | pallet | | | wood | 0 | 1200x800x144 |

Palletization

| Spec Item | Value | UOM |
|--------------------------|-----------|-----|
| Palletization | | |
| Units per layer | 9 | pcs |
| Layers per pallet | 13 | pcs |
| Units per pallet | 117 | pcs |
| Calculated pallet height | 2.02 | m |
| Pallet type | Euro Chep | |

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



Consumer Information

Oven: 200°C, 5 min.

Combisteamer: 185°C, 20% steam, 5 min.

Fryer: Max. 175°C, portion approx. 250g, 2½ 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. |
| 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. |
| 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. |
| 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 gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003. |
| 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