

**RECEIVED**Thomas Ridley QC Dept.
11:03 am, 18 Dec 2023

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

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Productspecification Aviko H Super Crunch 7mm 4x2270g

General Information

General Information

Product description	Extra crispy coated fries, pre-fried and quick-frozen.
Size	7.4 x 7.4 mm
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.
Potatoes - 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.
Brand	Aviko
Article number	807244
SF-number	836825
Intra stat number	2004109900
Halal certified	This product is Halal certified by Halal Correct.



Ingredient declaration

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

Quality Parameters

Physical

			Min.	Target	Max.	Comment
Length	<25mm weight	% w/w			2.5	
Length	>50mm weight	% w/w	65			
Length	>75mm weight	% w/w	10			
Breakage		% w/w		0	10	
Defect units	Standard	du/kg		21	33	
Form and/or cutsizes deviations		% w/w		0	5	

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

Chemical properties

			Min.	Target	Max.	Comment
Moisture content	Halogen dryer	%		63	66	
Fat content	Soxtherm	%	4.5	6	7.5	

Microbiological properties

			Min.	Target	Max.	Comment
Aerobic plate count	end of shelflife	cfu/g			100,000	
Enterobacteriaceae	end of shelflife	cfu/g			1,000	
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

Sensorial properties

		Min.	Target	Max.	Comment
Sensorial properties - Colour USDA					
	UOM		Value		Description
Colour unprepared	USDA		00-0		Light yellow
Colour prepared	USDA		max. 2		Golden yellow

USDA-colour card

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).

Texture

Very crispy crust with a uniform smooth inside of cooked potatoes.

Odour

A pleasant odour, characteristic for deep fried potatoes.

Taste

A pleasant taste, characteristic for deep fried potatoes.

Nutrition

Nutritional data EU

Nutrient	Attribute	UOM	per 100g as sold	%RI
Energy	kJ	kJ	718	
Energy	kCal	kcal	171	9
Fat		G	6	9
Fat of which	Saturated	G	0.7	4
Carbohydrates		G	26	10
Carbohydrates of which	Sugars	G	0.8	0.9
Dietary fibre		G	2.5	
Protein		G	2.5	5
Salt		G	0.65	11

Allergens

Allergens (annex II EU regulation 1169/2011)

Allergen	To Declare	Not present	Present	May Contain	Concentration in ppm	Remarks
Cereals containing gluten		<input checked="" type="checkbox"/>				
Crustaceans and products thereof		<input checked="" type="checkbox"/>				
Eggs and products thereof		<input checked="" type="checkbox"/>				
Fish and products thereof		<input checked="" type="checkbox"/>				
Peanuts and products thereof		<input checked="" type="checkbox"/>				
Soybeans and products thereof		<input checked="" type="checkbox"/>				
Milk and products thereof		<input checked="" type="checkbox"/>				
Nuts and products thereof		<input checked="" type="checkbox"/>				
Celery and products thereof		<input checked="" type="checkbox"/>				
Mustard and products thereof		<input checked="" type="checkbox"/>				
Sesame seeds and products thereof		<input checked="" type="checkbox"/>				
Sulphur dioxide and sulphites >10 ppm		<input checked="" type="checkbox"/>				
Lupine and products thereof		<input checked="" type="checkbox"/>				
Molluscs and products thereof		<input checked="" type="checkbox"/>				

Storage/transport conditions

Storage conditions

Storage: -18°C until end of shelf life. Do not refreeze after thawing.

	UOM	Value
Temperature product during storage	°C	max. -18
Delivery temperature	°C	max. -18

Shelf life

	Code
Storage life in days	730
Min. rem. shelf life/day at time of loading	182

Coding

Lotcode, expiry date, packaging content/weight, product description

Packaging details

Packaging details [Consumer unit]

General information

	Type	
EAN code		8710449945009
Material type	Pillow	
Green point	No	
Composition	LD-PE	

Dimensions

	Value	UOM	Length	Width	Height
Consumer unit		mm	480	350	50

Packaging details [Box]

General information

	Type	
EAN code		8710449944996
Material type	Regular slotted box	
Material category	Corrugated cardboard	
Green point	No	

Dimensions

	Value	UOM	Length	Width	Height
Box external practical		mm	393	261	270

Packaging details [Pallet]

General information

	Type
Material type	Pallet

Dimensions

	Value	UOM	Length	Width	Height
Dimensions material		mm	1,200	1,000	160

Packaging details [Full pallet]

Pallet details

	UOM	Value
# units per layer		12
# layers per pallet		6
# units per pallet		72
Calculated pallet height	cm	177

Consumer information

Cooking instruction fryer

Specification version : 16
Date of standard : 6/30/2023 11:28:41 AM
Issue date : 12/15/2023 4:12:23 PM

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Issued By Corporate Quality Department Aviko

Max. 175°C, portion approx. 500g, 2½-3 min.

Cooking instruction High speed oven

250°C. Stage 1: 100% microwave, 100% fan, 01:00. Stage 2: 40% microwave, 20% fan, 01:00. (Based on use of a Merry Chef Eikon e2S).

Claims

Claims diet

Property	Suitable for	Comment
Ovo-lacto vegetarian	<input checked="" type="checkbox"/>	
Vegan	<input checked="" type="checkbox"/>	

Legal Requirements

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.

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.

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 on contaminants

Aviko declares that all products produced and supplied by Aviko comply with regulation (EU) 1881/2006, setting maximum levels for certain unwanted components.

Other requirements

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.

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.

Disclaimer

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.

Signature

Signature General Quality Manager Aviko-group

Ing. T.H.M.S. (Simone) Nelissen

