



Thomas Ridley
FOODSERVICE

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Thomas Ridley QC Dept.
10:49 am, 9 May 2024

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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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General Information

SAP Code	803541
Product Description	Aviko Mashed Potatoes 4x2500g UK
Brand	Aviko
Custom Tariff Code	2004109900
GTIN Consumer Unit 1	8710449003716
GTIN Carton	8710449915033
UPC 12 Carton	
Shell life in days after production	548
Remaining Shell Life in days at time of loading	273
Coding	Lotcode, expiry date, packaging content/weight, product description

Semi Finished

831380



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.

REC: 2 / FLDS: 6 / PAC: 1

Date Of Standard:2023-12-15 01:24:22.567

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Issued By Corporate Quality Department Aviko

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Process description	This product is made of mashed potatoes, mixed with other ingredients and formed into small pieces. Thereafter the product is quick frozen and packed.
Product description	Mashed potatoes, quick-frozen.

Ingredient Declaration

Ingredients: potatoes (83.4%), water, palm oil, butter oil (MILK), natural flavouring, salt, glucose syrup, whole MILK powder, dextrose, CREAM powder, onion, white pepper, LACTOSE, MILK protein.

Allergens in accordance with regulation (EU) 1169/2011

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Allergens	
Cereals containing gluten	none

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
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	contains
Nuts and products thereof	none
Celery and products thereof	none
Mustard and products thereof	none
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	kcal	84	4%
Energy	kJ	352	
Nutritional data			
Fat total	g	1.5	2%
- Fat of which saturated	g	1	5%

Food Nutrient	UOM	Per 100g	%RI
Nutritional data			
Carbohydrates available	g	15	6%
- Carbohydrates of which sugars	g	1	1%
Protein total	g	1.5	3%
Dietary fibre	g	2	
Salt	g	0.25	4%

Food Claim

Food Claim	This product is Halal certified by	Image	Comment
Claims			
Low sodium diet			

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

Chemical properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Chemical properties					
Fat content Soxtherm	%		1.5		

Microbiological Properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Microbiological properties					
Salmonella end of shelflife	cfu/25g			0	absent
Staphylococcus Aureus co+ end of shelflife	cfu/g		100	1,000	
Listeria monocytogenes end of shelflife	cfu/25g			0	absent
Aerobic plate count end of shelflife	cfu/g		300,000	3,000,000	
Escherichia coli end of shelflife	cfu/g			100	

Sensorical Properties

Spec Section Item Description	UOM	Value	Comment
Odour			
A pleasant odour, characteristic for mashed potatoes.			
Taste			
A pleasant taste, characteristic for mashed potatoes.			
Texture			
Smooth mashed potatoes.			

Storage and Transport Conditions

Spec Item	Value	UOM
Delivery temperature	max. -18	°C

Storage temperature	max. -18	°C
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Packaging Details

Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight (g)	Dimension (mm)
Primary	Artwork	artwork for foil				0	50x300x460
		pillow		50	LD-PE	13.386	

Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight (g)	Dimension (mm)
Secondary	Artwork	artwork for outer carton				0	396x261x210
		regular slotted box			cardboard	310	396x261x210
Tertiary	Pallet/crate	pallet			wood	0	1200x1000x162

Palletization

Spec Item	Value	UOM
Palletization		
Calculated pallet height	1.83	m
pallet size	1.2 x 1.05	m
Pallet type	Block Chep	
Units per pallet	96	pcs
Layers per pallet	8	pcs

Spec Item	Value	UOM
Units per layer	12	pcs

Consumer Information

Combisteamer: 120°C, 50% steam, 12 min.

High speed cooker: 2500g, 100°C, 1 bar, 2 min.

Microwave: 500g, 1350W, 4 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.
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.

Disclaimer other products	
	This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.
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.
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

A handwritten signature in blue ink, consisting of several overlapping loops and a central vertical stroke, positioned in the left column of the signature box.

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