



Thomas Ridley
FOODSERVICE

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Thomas Ridley QC Dept.
2:47 pm, 21 Jun 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	803571
Product Description	Aviko H Jacket Wedges 4x2500g UK
Brand	Aviko
Custom Tariff Code	2004101000
GTIN Consumer Unit 1	8710449001873
GTIN Carton	8710449978236
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

830352



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:2024-01-22 11:20:24.207

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Process description	This product is made of potatoes which are washed, sorted, cut, blanched, dried, prefried in vegetable oil, quick frozen and packed.
Product description	Potato wedges skin on, pre-fried and quick-frozen.

Ingredient Declaration

Ingredients: potatoes, sunflower oil.

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	none
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	kJ	548	
Energy	kcal	130	7%
Nutritional data			
Fat total	g	3	4%
- Fat of which saturated	g	0.4	2%

Food Nutrient	UOM	Per 100g	%RI
Nutritional data			
Carbohydrates available	g	22	8%
- Carbohydrates of which sugars	g	0.5	1%
Protein total	g	2.5	5%
Dietary fibre	g	2.5	
Salt	g	0.1	2%

Food Claim

Food Claim	This product is Halal certified by	Image	Comment
Claims			
Vegan			

Food Claim	This product is Halal certified by	Image	Comment
Low sodium diet			
Ovo-lacto vegetarian			
Certification			
Halal	Halal Correct		

Quality Parameters Physical

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Physical properties					
Defect units Standard	du/kg	3	19	35	
Form and/or outsize deviations	% w/w		0	4	
Breakage	% w/w		0	6	

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Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Potato size raw	mm				
Length Wedge > 75mm	% w/w		10	50	

Chemical properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Chemical properties					
Moisture content Halogen dryer	%	67	70	73	
Fat content Soxtherm	%	1.5	3	4.5	

Microbiological Properties

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

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			
Slight crispy crust with a uniform smooth inside of cooked potatoes.			
USDA Colour			
Colour unprepared	USDA	0-1	Golden yellow
Colour prepared	USDA	max. 3	Golden brown

Spec Section Item Description	UOM	Value	Comment
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
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	30x300x480
		pillow		32	LD-PE	9.6	
Secondary	Artwork	artwork for outer carton				0	396x261x210
		regular slotted box			cardboard	302	396x261x210

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Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight (g)	Dimension (mm)
Tertiary	Pallet/crate	pallet			wood	0	1200x1000x162

Palletization		
Spec Item	Value	UOM
Palletization		
Calculated pallet height	1.83	m

Spec Item	Value	UOM
pallet size	1.2 x 1.05	m
Pallet type	Block Chep	
Units per pallet	96	pcs
Layers per pallet	8	pcs
Units per layer	12	pcs

Consumer Information

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

Frying pan: 10-15 min.

Oven: 220°C, 15-20 min.

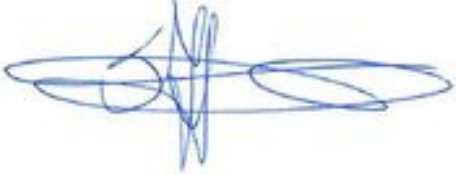
Legal & other Requirements

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.
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.
Definition of defect units	

	<p>Defect-units: sum of points for all pieces with minor, major and gross defects for a sample of 1000g. Minor defect (dark 3-6mm): 1 point Major defect (dark 6-15mm): 2 points Gross defect (dark >15mm): 3 points</p>
Quality Management Systems	
	<p>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.</p>
Weight registration e-symbol	
	<p>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.</p>
Disclaimer other products	
	<p>This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.</p>
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.

Signature

General Quality Manager Aviko Group	
	Ing. T.H.M.S. (Simone) Nelissen