



AVIKO B.V.
Burg. Smitstraat 2
7221 BJ Steenderen - Nederland
Tel. 31 (0)575 458200

Postbus 8
7220 AA Steenderen - Nederland

Products specification Aviko H Pommes Frites Steakhouse 5x2500g

General Information

General Information

| | |
|---------------------|--|
| Product description | Steakhouse fries, pre-fried and quick-frozen. |
| Size | 10 x 20 mm |
| Process description | This product is made of potatoes which are washed, sorted, peeled, cut, blanched, dried, 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 | 240522 |
| SF-number | 835020 |
| Intra stat number | 2004101000 |
| Halal certified | This product is Halal certified by Halal Correct. |



Ingredient declaration

Ingredient declaration

Ingredients: potatoes, palm oil

Quality Parameters

Physical

| | | | Min. | Target | Max. | Comment |
|---------------------------------|--------------|-------|------|--------|------|---------|
| Length | <25mm weight | % w/w | | | 4 | |
| Length | >50mm weight | % w/w | 50 | | | |
| Breakage | | % w/w | | 0 | 10 | |
| Defect units | Standard | du/kg | 0 | 19 | 35 | |
| 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 | % | 68 | 71 | 74 | |
| Fat content | Soxtherm | % | 1.5 | 3 | 4.5 | |

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 |

Sensorical properties

| | | Min. | Target | Max. | Comment |
|--|------|--------|--------|---------------|---------|
| Sensorical 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

Slight 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 | 530 | |
| Energy | kCal | kcal | 125 | 6 |
| Fat | | G | 3 | 4 |
| Fat of which | Saturated | G | 1.5 | 8 |
| Carbohydrates | | G | 21 | 8 |
| Carbohydrates of which | Sugars | G | 0.4 | 0.4 |
| Dietary fibre | | G | 2.5 | |
| Protein | | G | 2.5 | 5 |
| Salt | | G | 0.1 | 2 |

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 or at +4°C during max. 8 days. 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 | | 8710449001620 |
| Material type | Pillow | |
| Green point | Yes | |
| Composition | LD-PE | |

Dimensions

| | Value | UOM | Length | Width | Height |
|---------------|-------|-----|--------|-------|--------|
| Consumer unit | | mm | 480 | 300 | 45 |

Packaging details [Box]

General information

| | Type | |
|-------------------|----------------------|---------------|
| EAN code | | 8710449999019 |
| Material type | Regular slotted box | |
| Material category | Corrugated cardboard | |
| Green point | No | |

Dimensions

| | Value | UOM | Length | Width | Height |
|------------------------|-------|-----|--------|-------|--------|
| Box external practical | | mm | 393 | 261 | 275 |

Packaging details [Pallet]

General information

| | Type |
|---------------|--------|
| Material type | Pallet |

Dimensions

| | Value | UOM | Length | Width | Height |
|---------------------|-------|-----|--------|-------|--------|
| Dimensions material | | mm | 1,200 | 800 | 144 |

Packaging details [Full pallet]

Pallet details

| | UOM | Value |
|--------------------------|-----|-------|
| # units per layer | | 9 |
| # layers per pallet | | 6 |
| # units per pallet | | 54 |
| Calculated pallet height | cm | 180 |

Consumer information

Cooking instruction fryer

Specification version : 54
Date of standard : 3/23/2023 8:36:54 AM
Issue date : 12/22/2023 3:25:59 PM

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Issued By Corporate Quality Department Aviko

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

Claims

Claims diet

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

Legal Requirements

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.

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.

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

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.

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

