



AVIKO B.V.
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General Information

SAP Code	806718
Product Description	Aviko Hash Brown Bites 4x2500g
Brand	Aviko
Custom Tariff Code	2004109900
GTIN Consumer Unit 1	8710449957811
GTIN Carton	8710449957828
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

834712



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.

Process description	This product is made of potato slivers, mixed with other ingredients and formed into little rounds with a diameter of ± 30 mm. Thereafter the product is prefried in vegetable oil, quick frozen and packed.
Product description	Mini potato hashbrowns, pre-fried and quick-frozen.

Ingredient Declaration

Ingredients: potatoes, sunflower oil, salt, onion powder, stabiliser (E450), white pepper.

Allergens in accordance with regulation (EU) 1169/2011

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Allergens	
Cereals containing gluten	none
- Wheat	none
- Rye	none
- Barley	none
- Oats	none
- Kamut	none
- Spelt	none
Crustaceans and products thereof	none
Eggs and products thereof	none

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

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
- Pistachio nuts	none
- Macademia nuts	none
Celery and products thereof	none
Mustard and products thereof	none
Sesame seeds and products thereof	none
Sulphur dioxide and sulphites >10 ppm	none
Lupine and products thereof	none
Molluscs and products thereof	none

Nutritional data			
Food Nutrient	UOM	Per 100g	%RI
Nutritional Energy			
Energy	kJ	727	
Energy	kcal	174	9%
Nutritional data			
Fat total	g	8	11%
- Fat of which saturated	g	1.1	6%
Carbohydrates available	g	23	9%
- Carbohydrates of which sugars	g	0.2	0%
Protein total	g	1.7	3%
Dietary fibre	g	2.5	

Food Nutrient	UOM	Per 100g	%RI
Nutritional data			
Salt	g	0.9	15%

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

Quality Parameters Physical

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Physical properties					
Breakage	% w/w		0	3	
Defect units Standard	du/kg		7	24	
Form and/or cutsize deviations	% w/w		0	20	
Weight per piece	G	11	13	15	
Number per kg	n/kg	66	76	90	
Thickness	mm	19	24	29	

Chemical properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Chemical properties					
Fat content Soxtherm	%	5.5	7	8.5	
Moisture content Halogen dryer	%	62	65	68	

Microbiological Properties

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

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Enterobacteriaceae end of shelflife	cfu/g			100	
Salmonella end of shelflife	cfu/25g			0	Absent
Escherichia coli end of shelflife	cfu/g			100	

Sensorical Properties

Spec Section Item Description	UOM	Value	Comment
Odour			
A pleasant odour, characteristic for deep fried potatoes.			
Taste			

Spec Section Item Description	UOM	Value	Comment
A pleasant taste, characteristic for deep fried potatoes.			
Texture			
Compressed pieces of cooked potatoes and other ingredients.			
USDA Colour			
Colour prepared	USDA	max. 2	Golden yellow
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)			
Colour unprepared	USDA	00-0	Light yellow

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	50x350x480
		pillow		32	LD-PE	10.32	

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

Palletization

Spec Item	Value	UOM
Palletization		
Calculated pallet height	1.54	m
Units per layer	12	pcs
Units per pallet	72	pcs
Layers per pallet	6	pcs
Pallet size	1.2 x 1	m

Spec Item	Value	UOM
Pallet type	Block Chop	



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



Legal & other 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.
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.
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.

Definition of defect units	
	Defect-units: sum of points for all pieces with minor, major and gross defects for a sample of 1000g. Minor defect (3-6mm): 1 point Major defect (6-12mm): 2 points Gross defect (>12mm): 3 points
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



L.C. (Linda) Jespers