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

Postbus 8
7220 AA Steenderen - Nederland

Productspecification Aviko H SuperCrunch 9.5mm3/8 4x2500g EUR

General Information

General Information

Product description	Extra crispy coated fries, pre-fried and quick-frozen.
Size	9.5 mm x 9.5 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	806704
SF-number	836829
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 cutsize 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	%	62	65	68	
Fat content	Soxtherm	%	3	4.5	6	

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

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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

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	654		
Energy	kCal	kcal	156		8
Fat		G	4.5		6
Fat of which	Saturated	G	0.5		3
Carbohydrates		G	25		10
Carbohydrates of which	Sugars	G	0.9		1
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		☑				
Crustacaeans and products thereof		☑				
Eggs and products thereof		☑				
Fish and products thereof		☑				
Peanuts and products thereof		☑				
Soybeans and products thereof		☑				
Milk and products thereof		☑				
Nuts and products thereof		☑				
Celery and products thereof		☑				
Mustard and products thereof		☑				
Sesame seeds and products thereof		☑				
Sulphur dioxide and sulpithes >10 ppm		☑				
Lupine and products thereof		☑				
Mollucs and products thereof		☑				

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	8710449938124
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	8710449938278
Material type	Regular slotted box
Material category	Corrugated cardboard
Green point	No

Dimensions

	Value	UOM	Length	Width	Height
Box external practical		mm	393	261	255

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		7
# units per pallet		63
Calculated pallet height	cm	205

Consumer information

Cooking instruction fryer

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

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 gentechnology 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.

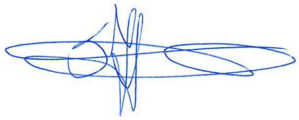
Disclaimer

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



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