



Productspecification Aviko Skin on fries 4x2500g Euro

General Information

General Information

Product description	Straight cut fries 11 mm skin on, pre-fried, quick-frozen.
Process description	This product is made of potatoes which are washed, sorted, 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	803860
SF-number	830350
Intra stat number	20041010

Ingredient declaration

Ingredient declaration

Ingredients: potatoes, palm oil

Quality Parameters

Physical

			Min.	Target	Max.	Comment
Length	<25mm weight	% w/w			2.5	
Length	>50mm weight	% w/w	65			
Breakage		% w/w		0	10	
Defect units	Standard	du/kg	0	19	35	
Cutsizes		mm		11		
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 (3-6mm) : 1 point

Major defect (6-12mm) : 2 points

Gross defect (>12mm) : 3 points

Chemical properties

			Min.	Target	Max.	Comment
Moisture content	Halogen dryer	%	67	70	73	
Fat content	Soxtherm	%	2	3.5	5	
Free Fatty Acids (FFA)		%		0.5	1.5	

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	negative
Escherichia coli	end of shelflife	cfu/g			100	

Sensorial properties

			Min.	Target	Max.	Comment
Sensorial 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	560	
Energy	kCal	kcal	135	7
Fat		G	3.5	5
Fat of which	Saturated	G	1.8	9
Carbohydrates		G	21.5	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

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

	UOM	Value
Temperature product during storage	°C	max. -18
Delivery temperature	°C	max. -18

Storage conditions

	Min.	Max.	UOM
Temperature product during storage	-25	-18	CE

Shelf life

	Code
Storage life in days after production date	730
Min. rem. shelf life/day at time of loading	182

Coding

Specification version : 6
Date of standard : 8/5/2016 4:14:45 PM
Issue date : 10/11/2016 9:07:51 AM

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Lotcode, expiry date, packaging content/weight, product description

Packaging details



Packaging details [Consumer unit]

General information

	Type	
EAN code		8710449982592
Material type	Pillow	
Green point	Yes	
Composition	LD-PE	

Dimensions

	UOM	Length	Width	Height
Consumer unit	mm	480	300	45

Packaging details [Box]

General information

	Type	
EAN code		8710449916474
Material type	Regular slotted box	
Material category	Corrugated cardboard	
Green point	No	

Dimensions

	UOM	Length	Width	Height
Box external practical	mm	393	261	230

Packaging details [Pallet]

General information

	Type	
Material type	Pallet	

Dimensions

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	UOM	Length	Width	Height
Dimensions material	mm	1,200	800	150

Packaging details [Full pallet]

Pallet details

	UOM	Value
# units per layer		9
# layers per pallet		8
# units per pallet		72
Calculated pallet height	cm	205

Consumer information

Cook from frozen.

Cooking instruction fryer

Pre-heat frying oil to max. 175°C. Deep fry portions of 500g for 3-5 min. Do not fry too dark and reduce frying time when frying smaller portions.

Cooking instruction fryer

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

Appliances may vary; the above methods of preparation are guidelines only.

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

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 gencechnology 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 the products supplied by Aviko are conform to relevant legislation currently in force in the EU. Pesticides used shall be conform to the EU approved list and not exceed the MRL's, defined by the EU, in the finished material supplied.

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.

Other requirements

Quality Management Systems

The production location, where this article is being produced, has a quality management system that complies to and is certified for:

- BRC
- IFS

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

Drs. Ing. J. (Judith) Kossen

