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Issue/Rev.: 4/1 PRODUCT SPECIFICATIONS Update: 08/06/2020

VIOLIFE with CHEDDAR Flavour **Product name:**

Product description: Food preparation with coconut oil / suitable for Vegans

in slices (tray pack) 100g, 120g, 140g, 200g, 500g & 1kg.

Product with creamy taste, pale yellow-orange colour and firm texture.

GMO statement : The product does not contain or is produced from genetically modified organisms (GMO) and

according to the Regulations (EC) 1829/2003 and (EC) 1830/2003, requires no labeling.

Water, Coconut Oil (23%), Modified Starch, Starch, Sea Salt, Cheddar Flavour, Ingredients:

Olive Extract, Colour: (Paprika Extract, B- Carotene), Vitamin B12.

For the production no additives and processing-aids are used except those which are written in the ingredient Vegan statement :

list. Furthermore the vegan flavours do not contain any animal derivatives (dairy, egg and bee products).

Allergen declaration: -

Certifications: KOSHER ☑ HALAL ☑ ORGANIC ☐ VEGAN ☑ BRC ☑ IFS ☑ ISO22000 ☑ ISO9001 ☑

Physicochemical specifications & Nutritional Value [/100 g]				
Parameter	Value	Range	Methodology	
Energy (kJ / kcal)	1190 / 285	275 - 295	Calculation	
Fat (g)	23	22 - 24	Calculation	
of which Saturates (g)	21	20 - 22	Calculation	
Carbohydrates (g)	20	19 - 21	Calculation	
of which Sugars (g)	0		Calculation	
Protein (g)	0		Calculation	
Salt (g) (=Sodium X 2.5)	2.3	2.2 - 2.4	Calculation	
Vitamin B12 (µg)	2.5 (100% of RI)	2.4 - 2.6	Calculation	
Moisture (g)	52	51 - 53	After drying at 102ºC	

Allergen:	x = present	- = not present

1. Cereals containing		5. Fish	-	9. Celery	-	13. Mollusc	-	
gluten								
2. Milk (& lactose)	-	6. Nuts	-	10. Mustard	-	14. Sulphur dioxide	-	
3. Egg	-	7. Peanuts	-	11. Sesame seeds	-	and sulphites (>10 mg/kg)		
4. Soybeans	-	8. Crustaceans	-	12. Lupin	-	· 0 0/		

Microbiological analyses

Parameter		Target	Methodology
Total Plate Count (at 37°C)	[cfu/g]	<10 ⁴	AFNOR n° BIO 12/35 – 05/13
Yeasts & Moulds	[cfu/g]	<10	AOAC RI 041001
St. Aureus	[cfu/g]	<10 ²	AFNOR n° BIO 12/28 – 04/10
Sulfite Reducing Clostridia	[cfu/g]	<10	ISO 15213 : 2003
Coliforms	[cfu/g]	<10	AFNOR n° BIO 12/17 – 12/05
E. Coli	[cfu/g]	<10	AFNOR n° BIO 12/13 – 02/05
Salmonella	[cfu/125g]	absent	AFNOR n° BIO 12/16 – 09/05
Listeria spp	[cfu/25g]	absent	AFNOR n° BIO 12/18 – 03/06
L. monocytogenes	[cfu/25g]	absent	AFNOR n° BIO 12/18 – 03/06

In protective atmosphere (CO₂ + N₂) inside PET/PE or OPA/PE film suitable for food packaging and Packaging:

in compliance with EU regulation 10/2011.

Traceability: Production-data, printed on bag.

Suitable consumer: All consumer groups can consume the product.

Product is consumed as it is without the need of heating or any other kind of processing or preparation. Intended use :

Product is stored & transported (with suitable food transport means) at 2-8 °C. Storage &

Transportation: Advised temperature for grating, slicing etc. preferably 4-6° C. DOCUMENT VIMAS
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Shelf life: 10 months (after packaging date) when it is stored unopened at temperature 2–8°C.

Relevant Legislation : EU legislation.