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PRODUCT SPECIFICATIONS

Product name: VIOLIFE PROSOCIANO (preservative free)

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

in wedge 150g

in grated / powder form 100g, 250g, 500g, 1kg, 2kg

in flakes 250g, 500g

Product with creamy-spicy taste, pale yellow-brown colour and very 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.

Ingredients: Water, Starch, Modified Starch, Coconut Oil (17%), Sea Salt, Rice Protein, Flavourings,

Olive Extract, Colour: B- Carotene, Vitamin B12.

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

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]

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Parameter	Value	Range	Methodology	
Energy (kJ / kcal)	1168 / 279	269 - 289	Calculation	
Fat (g)	17	16 - 18	Calculation	
of which Saturates (g)	16	15 - 17	Calculation	
Carbohydrates (g)	30	29 - 31	Calculation	
of which Sugars (g)	0.3	0.2 - 0.4	Calculation	
Protein (g)	1.6	1.5 - 1.7	Calculation	
Salt (g) (=Sodium X 2.5)	3.5	3.4 - 3.6	Calculation	
Vitamin B12 (μg)	2.5 (100% of RI)	2.4 - 2.6	Calculation	
Moisture (g)	45	44 - 46	After drying at 102 ⁰ C	

Allergen: x = present - = not present

1. Cereals containing	-	5. Fish		9. Celery	-	13. Mollusc		
gluten								l
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. Crustacean	-	12. Lupin	-	(- 3 3)		

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

Packaging: Packaged under modified atmosphere (CO₂ + N₂) inside PET/PE film and the wedge vacuum packaged

inside PA/PE or OPA/PE film, suitable for food packaging and in compliance with

EU regulation 10/2011.

Traceability: Production-data, printed on bag.

Suitable consumer: All consumer groups can consume the product.

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

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Storage &	Product is stored & transported (with suitable food transport means) at 2–8 °C.
Transportation:	Advised temperature for grating, slicing etc. preferably 4–6° C.
Shelf life :	10 months (after packaging date) when it is stored unopened at temperature 2-8°C.
Relevant Legislation :	EU legislation.