

**ARIVIA S.A.**HEAD OFFICE: 7 CHALKIS STR., BUILDING C, PYLAIA, PO BOX 21107, P.C. 55510, THESSALONIKI, GREECE,
TEL.: +30 2311 990 700, FAX: +30 2311 990 777BRANCH (PRODUCTION PLANT) OFFICE: INDUSTRIAL PARK OF PROSOTSANI DRAMA 66200, GREECE,
TEL.: +30 2522 0 22223, FAX: +30 25220 21019, E-MAIL: info@arivia.com Web site: www.arivia.comIssue/Rev.: 4/1 086
Update: 04/01/2024**PRODUCT SPECIFICATIONS****Product name:** VIOLIFE CHEDDARTON EXTRA MATURE TASTE**Product description :** Food preparation with coconut oil / suitable for Vegans in blocks 200g.
Product with creamy taste, pale yellow 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.**Ingredients :** Water, Coconut Oil (30%), Modified Starch, Starch, Cheddar Flavour, Sea Salt, Thickener: Agar, Fructose, Calcium Phosphate, Acidity Regulator: Lactic Acid, Olive Extract, Colour: Carotenes, 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]**

Parameter	Value	Range	Methodology
Energy (kJ / kcal)	1457 / 352	342 - 362	Calculation
Fat (g)	30	29 - 31	Calculation
of which Saturates (g)	27	26 - 28	Calculation
Carbohydrates (g)	19	18 - 20	Calculation
of which Sugars (g)	1.5	1.4 - 1.6	Calculation
Protein (g)	0.4	0.3 - 0.5	Calculation
Salt (g) (=Sodium X 2.5)	2.6	2.5 - 2.7	Calculation
Vitamin B12 (µg)	2.5 (100% of RI)	2.4 - 2.6	Calculation
Calcium (mg)	140 (18% of RI)	120 - 160	Calculation
Fibres (g)	0	1.7 - 1.9	Calculation
Moisture (g)	45	44 - 46	After drying at 102°C

Allergen: x = present - = not present

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

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 : In protective atmosphere (CO₂) inside PET/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.**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 :	6 months (after packaging date) when it is stored unopened at temperature 2–8°C.
Relevant Legislation :	EU legislation.