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**PRODUCT SPECIFICATIONS****Product name:****VIOLIFE CHEDDARTON****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, Sea Salt, Fructose, Bamboo Fibre, Thickener: Agar, Cheddar Flavour, 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)	1407 / 340	330 - 350	Calculation
Fat (g)	30	29 - 31	Calculation
of which Saturates (g)	27	26 - 28	Calculation
Carbohydrates (g)	16	15 - 17	Calculation
of which Sugars (g)	1.5	1.4 - 1.6	Calculation
Protein (g)	0.2	0.1 - 0.3	Calculation
Salt (g) (=Sodium X 2.5)	2.5	2.4 - 2.6	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	2.1 - 2.3	Calculation
Moisture (g)	48	46 - 50	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 <sup>4</sup>	AFNOR n° BIO 12/35 – 05/13
Yeasts & Moulds [cfu/g]	<10	AOAC RI 041001
St. Aureus [cfu/g]	<10 <sup>2</sup>	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 (CO<sub>2</sub>) 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.

<b>Intended use :</b>	Product is consumed as it is without the need of heating or any other kind of processing or preparation.
<b>Storage &amp; Transportation:</b>	Product is stored & transported (with suitable food transport means) at 2–8 °C. Advised temperature for grating, slicing etc. preferably 4–6° C.
<b>Shelf life :</b>	6 months (after packaging date) when it is stored unopened at temperature 2–8°C.
<b>Relevant Legislation :</b>	EU legislation.