



AVIKO B.V.  
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## General Information

SAP Code	809281
Product Description	Aviko Breaded Onion Rings 6x1000gIT CEE
Brand	Aviko
Custom Tariff Code	1905908000
GTIN Consumer Unit 1	8710449952946
GTIN Carton	8710449956623
UPC 12 Carton	
Shell life in days after production	730
Remaining Shell Life in days at time of loading	182
Coding	Lotcode, expiry date, packaging content/weight, product description

## Semi Finished

836490



Product description	Onion rings made from fresh chopped onion, coated in crispy breadcrumbs, pre-fried, quick-frozen.
Process description	This product is made of fresh pieces of onion, mixed with other ingredients and formed into rings. Thereafter the product is breaded, prefried in vegetable oil, quick frozen and packed.

## Ingredient Declaration

Ingredients: onion 53%, WHEAT flour, sunflower oil, water, gelling agent (E401), salt, yeast, sugar, colour (E160c, E100).

## Allergens in accordance with regulation (EU) 1169/2011

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Allergens	
Cereals containing gluten	contains
- Wheat	contains
Crustaceans and products thereof	none
Eggs and products thereof	none
Fish and products thereof	none
Peanuts and products thereof	none
Soybeans and products thereof	none
Milk and products thereof	none
Nuts and products thereof	none

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Celery and products thereof	none
Mustard and products thereof	none
Sesame seeds and products thereof	none
Sulphur dioxide and sulphites >10 ppm	none
Lupine and products thereof	none
Molluscs and products thereof	none

## Nutritional data

Food Nutrient	Amount Per Portion	UOM	%DV (USA)
Nutritional Energy			
Energy	999-	kJ	-99,900%

Food Nutrient	Amount Per Portion	UOM	%DV (USA)
Nutritional Energy			
Energy	999-	kcal	-99,900%
Nutritional data			
Fat total	999-	g	-99,900%
- Fat of which saturated	999-	g	-99,900%
Carbohydrates available	999-	g	-99,900%
- Carbohydrates of which sugars	999-	g	-99,900%
Protein total	999-	g	-99,900%
Dietary fibre	999-	g	-99,900%
Salt	999-	g	-99,900%

## Food Claim

Food Claim	This product is Halal certified by	Image	Comment
Claims			
Vegan			
Ovo-lacto vegetarian			

## Quality Parameters Physical

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Physical properties					
Breakage Total per kg	n/kg		0	3	
Form and/or cutsize deviations	% w/w			4	
Clumps 3 pieces	n/kg			0	Clusters >3 pieces

## Microbiological Properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Microbiological properties					
Listeria monocytogenes quant end of shelflife	cfu/g			100	
Aerobic plate count end of shelflife	cfu/g			100,000	
Staphylococcus Aureus co+ end of shelflife	cfu/g			100	
Salmonella end of shelflife	cfu/25g			0	
Escherichia coli end of shelflife	cfu/g			10	

## Sensorial Properties

Spec Section Item Description	UOM	Value	Comment
Odour			
A product specific pleasant odour.			
Taste			
A product specific pleasant taste.			
Texture			
Crispy crust with a soft filling of onion.			
USDA Colour			
Colour prepared	USDA	Max. 3	Golden brown
Colour unprepared	USDA	0-1	Golden yellow
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)			

## Storage and Transport Conditions

Spec Item	Value	UOM
Storage temp	Max. -18	°C
Delivery temperature	Max. -18	°C

## Packaging Details

Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight	UOM	Dimension (mm)
Primary	Artwork	artwork for foil				0		40x250x380
		pillow		50	LD-PE	9.196	g	

## Palletization

Spec Item	Value	UOM
Palletization		
Layers per pallet	9	pcs
Calculated pallet height	1.95	m
Pallet type	Euro Chep	
Units per pallet	72	pcs
Units per layer	8	pcs

Spec Item	Value	UOM
Pallet size	1.2 x 0.8	m

## Consumer Information

Fryer: Max. 175°C, portion approx. 250g, 1½-2 min.

Oven: 200°C, 15 min.

Combisteamer: Convection 220°C, 15 min.

## Other 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.
null	
	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.
Pesticides statement	
	Aviko declares that pesticides residues in products supplied by Aviko are according to regulation (EU) 396/2005 and its amendment regulation (EU)310/2011.
Statement of contaminants	

	Aviko declares that all products produced and supplied by Aviko comply with regulation (EU) 2023/915, setting maximum levels for certain unwanted components.
Quality Management Systems	
	The production location where this article is being produced, has a quality management system that is certified to a GFSI recognised scheme. In case of a BRC certification at least B grade is required, for an IFS certification at least Foundation Level.
Disclaimer other products	
	This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.
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.

# Signature

General Quality Manager Aviko Group



L.C. (Linda) Jespers