



AVIKO B.V.
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General Information

SAP Code	809295
Product Description	Aviko XXL Churros 3x1500g (Frittenwerk)
Brand	Aviko
Custom Tariff Code	1905908000
GTIN Consumer Unit 1	8710449956654
GTIN Carton	8710449956661
UPC 12 Carton	
Shell life in days after production	548
Remaining Shell Life in days at time of loading	182
Coding	Lotcode, expiry date, packaging content/weight, product description

Semi Finished

836961

Process description	This product is made of dough, formed, quick frozen and packed.
Product description	Product made of flour dough, straight shaped, pre-cooked, deep frozen.

Ingredient Declaration

Ingredients: water, WHEAT flour, salt, dextrose. May contain: MUSTARD, SOY.

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

Allergens in accordance with regulation (EU) 1169/2011	Food Claim
Fish and products thereof	none
Peanuts and products thereof	none
Soybeans and products thereof	may contain
Milk and products thereof	none
Nuts and products thereof	none
Celery and products thereof	none
Mustard and products thereof	may contain
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	UOM	Per 100g	%RI
Nutritional Energy			
Energy	kJ	582	
Energy	kcal	137	7%
Nutritional data			
Fat total	g	0.6	1%
- Fat of which saturated	g	0.1	1%
Carbohydrates available	g	28	11%
- Carbohydrates of which sugars	g	2.1	2%
Protein total	g	4.2	8%
Dietary fibre	g	1.6	

Food Nutrient	UOM	Per 100g	%RI
Nutritional data			
Salt	g	0.67	11%

Food Claim

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

Quality Parameters Physical

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Physical properties					
Weight per piece	G	31	34	37	
Length	mm	130	150	170	
Breakage Total per kg	n/kg		0	3	
Clumps 2 pieces	n/kg		0	3	

Microbiological Properties

Spec Item	UOM	LCL(MIN)	Target	UCL(MAX)	Comment
Microbiological properties					
Salmonella end of shelflife	cfu/25g			0	Negative
Staphylococcus Aureus co+ end of shelflife	cfu/g			100	
Escherichia coli end of shelflife	cfu/g			100	
Listeria monocytogenes end of shelflife	cfu/25g			100	
Aerobic plate count end of shelflife	cfu/g			1,000,000	

Sensorical 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 smooth inside.			

Storage and Transport Conditions

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

Delivery temperature	Max. -18	°C
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Packaging Details

Level	Material Type	Material Type (Subtypes)	Packshot	Thickness (μ)	Composition	Tare weight (g)	Dimension (mm)
Tertiary	Pallet/crate	pallet			wood	0	1200x800x163

Palletization

Spec Item	Value	UOM
Palletization		
Pallet type	Euro Chep	
Pallet size	1.2 x 0.8	m
Layers per pallet	12	pcs
Units per layer	9	pcs
Units per pallet	108	pcs

Spec Item	Value	UOM
Calculated pallet height	1.9	m

Consumer Information

Fryer: Max. 175°C, portion approx. 250g, 2¾ min.

Legal & other Requirements

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.
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.
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 gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.
Heavy metals statement	
	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.
Disclaimer other products	
	This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.
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.
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.
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.

Signature

General Quality Manager Aviko Group



Ir. A. (Astrid) Pouwels-Romijn