

**ARIVIA S.A.**

HEAD OFFICE: BLOCK 31, DA 13 - PHASE B, 570 22 INDUSTRIAL AREA OF SINDOS, P.O. BOX 1076, DELTA MUNICIPALITY, THESSALONIKI, GREECE, TEL.: +30 2310 754025-26, 2310 723720, FAX: +30 2310 754028, 2310 722418
BRANCH (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.com

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PRODUCT SPECIFICATIONS Fayrefield Spec Code COV25

Product name: VIOLIFE ORIGINAL (Easy Melt - Preservative Free)

Product description : Food preparation with coconut oil / suitable for Vegans in blocks ~~200 X 100 X 10~~ 2.5 kg.
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 (21%), Starch, Modified Starch, Sea Salt, 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 : -

Physicochemical specifications & Nutritional Value [/100 g]

Parameter	Value	Range	Methodology
Energy (kJ / kcal)	1130 / 270	260 - 280	Calculation
Fat (g)	21	20 - 22	Calculation
of which Saturates (g)	19	18 - 20	Calculation
Carbohydrates (g)	21	20 - 22	Calculation
of which Sugars (g)	0		Calculation
Protein (g)	0		Calculation
Salt (g) (=Sodium X 2.5)	2.3	2.2 - 2.4	Calculation
Vitamin B12 (µg)	2.5 (100% of RI)	2.4 - 2.6	Calculation
Moisture (g)	54	53 - 55	After drying at 102°C

Allergen: x = present - = not present

1. Cerals 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	ISO 4833/2003
Yeasts & Moulds [cfu/g]	< 10	ISO 7954/1987
St. Aureus [cfu/g]	< 10 ²	ISO 6888-02/1999
Sulfite Reducing Clostridia [cfu/g]	< 10	ISO 15213/2003
Coliforms [cfu/g]	< 10	AFNOR n° BIO – 12/20 – 12/06
E. Coli [cfu/g]	< 10	AFNOR n° BIO – 12/19 – 12/06
Salmonella [cfu/25g]	absence	AFNOR n° BIO – 12/16 – 09/05
L. monocytogenes [cfu/25g]	absence	AFNOR n° BIO – 12/11 – 03/04

Packaging : Vacuum packaged inside PA/PE or PP/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 & Transportation: Product is stored & transported (with suitable food transport means) at 2–8 °C. Advised temperature for grating, slicing etc. preferably 4–6° C.

Shelf life : 12 months (after packaging date) when it is stored unopened at temperature 2–8°C.

Relevant Legislation : EU legislation.

CJ. Rotherham
18/12/17