



Productspecification Aviko Gratins Tomato & Mozzarella6x1500g

General Information

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Product description	Potato soufflé with tomato and mozzarella, quick-frozen.
Process description	This product is made of potato slices, mixed with other ingredients and sauce and formed into cylinder shaped gratins. Thereafter the product is quick frozen and packed.
Potatoes - comment	The processed potatoes are purchased from approved suppliers who meet local laws and regulations, are certified for GLOBAL-GAP and/or Dutch VVA, QS-GAP or IKKB certificate for potatoes and comply with strict quality criteria of Aviko.
Brand	Aviko
Article number	801756
SF-number	831353
Intra stat number	2004909810



Ingredient declaration

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Ingredients: potatoes, CREAM 30%, tomato 13%, Mozzarella CHEESE 10%, potato starch, basil, salt, stabiliser (E461), flavouring (WHEAT), spices.

Quality Parameters

Physical

		Min.	Target	Max.	Comment
Diameter	mm		60		
Height	mm		50		
Weight per piece	G		100		after freezing

Chemical properties

			Min.	Target	Max.	Comment
Fat content	Soxtherm	%	8.8	11	13.2	

Microbiological properties

			Min.	Target	Max.	Comment
Staphylococcus Coagulase Positive	end of shelflife	cfu/g			1,000	
Salmonella	end of shelflife	cfu/25g			0	absent
Escherichia coli	end of shelflife	cfu/g			100	
Listeria monocytogenes	end of shelflife	cfu/25g			0	absent

Sensorial properties

Texture

Cooked potatoes with sauce and other ingredients.

Odour

A pleasant odour, characteristic for cooked potatoes with sauce and other ingredients.

Taste

A pleasant taste, characteristic for cooked potatoes with sauce and other ingredients.

Nutrition

Nutritional data EU

Nutrient	Attribute	UOM	per 100g as sold	%RI
Energy	kJ	kJ	692	
Energy	kCal	kcal	166	8
Fat		G	11	16
Fat of which	Saturated	G	8.4	42
Carbohydrates		G	12	5
Carbohydrates of which	Sugars	G	1.9	2
Dietary fibre		G	1	
Protein		G	4.3	9
Salt		G	0.76	13

Allergens

Allergens (annex II EU regulation 1169/2011)

Allergen	To Declare	Not present	Present	May Contain	Concentration in ppm	Remarks
Cereals containing gluten			<input checked="" type="checkbox"/>			
Wheat			<input checked="" type="checkbox"/>			
Crustaceans and products thereof		<input checked="" type="checkbox"/>				
Eggs and products thereof		<input checked="" type="checkbox"/>				
Fish and products thereof		<input checked="" type="checkbox"/>				
Peanuts and products thereof		<input checked="" type="checkbox"/>				
Soybeans and products thereof		<input checked="" type="checkbox"/>				
Milk and products thereof			<input checked="" type="checkbox"/>			
Nuts and products thereof		<input checked="" type="checkbox"/>				
Celery and products thereof		<input checked="" type="checkbox"/>				
Mustard and products thereof		<input checked="" type="checkbox"/>				
Sesame seeds and products thereof		<input checked="" type="checkbox"/>				
Sulphur dioxide and sulphites >10 ppm		<input checked="" type="checkbox"/>				
Lupine and products thereof		<input checked="" type="checkbox"/>				
Molluscs and products thereof		<input checked="" type="checkbox"/>				

Storage/transport conditions

Storage conditions

Storage: -18°C until end of shelf life. Do not refreeze after thawing.

	UOM	Value
Temperature product during storage	°C	max. -18
Delivery temperature	°C	max. -18

Shelf life

	Code
Storage life in days	548
Min. rem. shelf life/day at time of loading	182

Coding

Lotcode, expiry date, packaging content/weight, product description

Packaging details



Packaging details [Consumer unit]

General information

	Type	
EAN code		8710449988945
Material type	Pillow	
Green point	Yes	
Composition	LD-PE	

Dimensions

	Value	UOM	Length	Width	Height
Consumer unit		mm	345	300	60

Packaging details [Box]

General information

	Type	
EAN code		8710449988938
Material type	Regular slotted box	
Material category	Corrugated cardboard	
Green point	No	

Dimensions

	Value	UOM	Length	Width	Height
Box external practical		mm	393	261	225

Packaging details [Pallet]

General information

	Type	
Material type	Pallet	

Dimensions

	Value	UOM	Length	Width	Height
Dimensions material		mm	1,200	800	144

Packaging details [Full pallet]

Pallet details

	UOM	Value
# units per layer		9
# layers per pallet		8
# units per pallet		72
Calculated pallet height	cm	196

Consumer information

Cooking instruction oven

220°C, 20-25 min.

Cooking instruction combi-steamer

Convection 200°C, 15-18 min.

Claims

Claims diet

Property	Suitable for	Comment
Ovo-lacto vegetarian	<input checked="" type="checkbox"/>	

Legal Requirements

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.

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.

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.

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.

Other requirements

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.

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

Aviko has the right, when delivery from a new crop starts, to adjust the specification with regard to the length within the valid contract to the on that moment available range of raw material. This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.