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PRODUCT SPECIFICATIONS**Product name: VIOLIFE with CHEDDAR STYLE (preservative free)****Product description** Food preparation with coconut oil / suitable for Vegans in slices 35.2 oz (2 lbs 3.2 oz / 1 kg).
Product with creamy taste, pale yellow-orange color 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** Filtered Water, Coconut Oil, Food Starch-Modified (Potato & Corn), Potato Starch, Salt (Sea Salt), Cheddar Flavor (vegan sources), Olive Extract, Paprika extract & Beta Carotene (Color), 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 NON-GMO PROJECT **Physicochemical specifications & Nutritional Value**

Parameter	Value per 100 g	Value per serving size 0.7 oz (20 g/ on slice)	DV (%)	Methodology
Energy (Calories)	285	60		Calculation
Total Fat (g)	23	4.5	6	Calculation
Saturated Fat (g)	21	4		Calculation
Trans Fat (g)	0.23	0	20	Calculation
Cholesterol (mg)	0.5	0	0	Calculation
Sodium (mg)	920	180	8	Calculation
Total Carbohydrate (g)	20	4	1	Calculation
Dietary Fiber (g)	0	0	0	Calculation
Total Sugars (g)	0	0		Calculation
Includes (g) Added Sugars	0	0	0	Calculation
Protein (g)	0	0		Calculation
Vitamin D (mcg)	0	0	0	Calculation
Calcium (mg)	9	0	0	Calculation
Iron (mg)	0	0	0	Calculation
Potassium (mg)	19	0	0	Calculation
Vitamin B12 (mcg)	2.5	0.5	20	Calculation
Moisture (g)	52	10.4		After drying at 102°C

Allergen: x = present - = not present

1.1 Wheat	-	3.0 Egg	-	8.4 Cashews	-	11.0 Sesame	-	22.0 Glutamate (E620-E625)	-
1.2 Rye	-	4.0 Fish	-	8.5 Pecan nuts	-	12.0 Sulphur dioxide and sulphites (>10 mg/kg)	-	23.0 Chicken meat	-
1.3 Barley	-	5.0 Peanuts	-	8.6 Brazil nuts	-		24.0 Coriander	-	
1.4 Oats	-	6.0 Soy	-	8.7 Pistachio nuts	-	13.0 Lupin	-	25.0 Corn / Maize	x
1.5 Spelt	-	7.0 Cow's milk	-	8.8 Macadamia nuts	-	14.0 Molluscs	-	26.0 Legumes	-
1.6 Kamut	-	8.1 Almonds	-	8 (*) Nuts	-	Additional allergens	-	27.0 Beef	-
1 (*) Gluten	-	8.2 Hazelnuts	-	9.0 Celery	-	20.0 Lactose	-	28.0 Pork	-
2.0 Crustaceans	-	8.3 Walnuts	-	10.0 Mustard	-	21.0 Cocoa	-	29.0 Carrot	-

Microbiological analyses		
Parameter	Target	Methodology
Total Plate Count (at 37°C) [cfu/g]	<10 ⁴	AFNOR n° BIO 12/35 – 05/13
Yeasts & Moulds [cfu/g]	<10	AOAC RI 041001
St. Aureus [cfu/g]	<10 ²	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 modified atmosphere (CO ₂) inside PET/PE or OPA/PE film suitable for food packaging.	
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.	
Relevant Legislation	EU legislation, Food Drug and Cosmetic Act and relevant USA federal laws.	