



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

Issue/Rev.: 2/1

Update: Jan 10 2017

PRODUCT SPECIFICATIONS

Product name: VIOLIFE SMOKED PROVOLONE STYLE (preservative free)

Product description Food preparation with coconut oil / suitable for Vegans in slices 7.05 oz (200 g), 35.2 oz (2 lbs 3.2 oz/ 1 kg).
 Product with creamy taste, pale yellow 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), Smoke Flavor (vegan sources), Olive 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 Corn

Certifications KOSHER HALAL ORGANIC VEGAN BRC IFS ISO22000:2005 ISO9001:2008

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
Energy (Calories from Fat)	203	40		Calculation
Total Fat (g)	23	4.5	6	Calculation
of which Saturated (g)	21	4	20	Calculation
Monounsaturated (g)	1.5	0		Calculation
Polyunsaturated (g)	0.5	0		Calculation
Trans Fat (g)	0.23	0		Calculation
Cholesterol (mg)	0.5	0	0	Calculation
Sodium (mg)	920	180	8	Calculation
Potassium (mg)	20	0	0	Calculation
Total Carbohydrates (g)	20	4	1	Calculation
of which Dietary Fibers (g)	0	0	0	Calculation
Sugars (g)	0	0		Calculation
Added Sugars (g)	0	0	0	Calculation
Protein (g)	0	0	0	Calculation
Vitamin A	0	0	0	Calculation
Vitamin C	0	0	0	Calculation
Vitamin D	0	0	0	Calculation
Calcium (mg)	13	0	0	Calculation
Vitamin B12 (mcg)	2.5	0.5	20	Calculation
Iron	0	0	0	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	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	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 apart from those showing allergy in corn products 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.	