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**PRODUCT SPECIFICATIONS**

**Product name:** VIOLIFE GREEK WHITE CUBES

**Product description :** Food preparation with coconut oil / suitable for Vegans  
in tub with brine 750g/1.45kg (drained weight/net weight).

Product with creamy taste, pale white 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 (26%), Starch, Rice Flour, Lentil Protein, Modified Starch, Sea Salt, Acidity Regulator: Glucono Delta Lactone, Flavourings, Olive Extract, 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

**Physicochemical specifications & Nutritional Value [/100 g]**

Parameter	Value	Range	Methodology
Energy (kJ / kcal)	1256 / 303	293 - 313	Calculation
Fat (g)	26	25 - 27	Calculation
of which Saturates (g)	24	23 - 25	Calculation
Carbohydrates (g)	15	14 - 16	Calculation
of which Sugars (g)	0.1	0.05 - 0.2	Calculation
Fibres (g)	0.4	0.3 - 0.5	Calculation
Protein (g)	1.9	1.8 - 2	Calculation
Salt (g) (=Sodium X 2.5)	2.0	1.9 - 2.1	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. Cereals 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. Crustaceans	-	12. Lupin	-		

**Microbiological analyses**

Parameter	Target	Methodology
Total Plate Count (at 37°C) [cfu/g]	<10 <sup>4</sup>	AFNOR n° BIO 12/35 – 05/13
Yeasts & Moulds [cfu/g]	<10	AOAC RI 041001
St. Aureus [cfu/g]	<10 <sup>2</sup>	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 :** Packaged under modified atmosphere (N<sub>2</sub>) inside PP/PE tub, 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.

<b>Shelf life :</b>	10 months (after packaging date) when it is stored unopened at temperature 2–8°C.
<b>Relevant Legislation :</b>	EU legislation.