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PRODUCT SPECIFICATIONS

Product name:	**VIOLIFE with MOZZARELLA Flavour (Easy Melt - Preservative Free)**
Product description :	**Food preparation with coconut oil / suitable for Vegans in blocks 200g, 400g, 1kg, 2.5kg & 12.5kg.** 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 (21%), Starch, Modified Starch, Sea Salt, Mozzarella Flavour, 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	-
Certifications:	KOSHER ☒ HALAL ☒ ORGANIC ☐ VEGAN ☒ BRC ☒ IFS ☒ ISO22000 ☒ ISO9001 ☒

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)	1.7	1.6 - 1.8	Calculation
Vitamin B12 (μg)	2.5 (100% of RI)	2.4 - 2.6	Calculation
Moisture (g)	54	53 - 55	After drying at 102^{0}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^{0}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 :	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 ºC. Advised temperature for grating, slicing etc. preferably 4–6º C.

Shelf life :	12 months (after packaging date) when it is stored unopened at temperature 2–8ºC.
Relevant Legislation :	EU legislation.