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Issue/Rev.:6/1US122

Update: 06/06/2024

PRODUCT SPECIFICATIONS

Product name:

VIOLIFE JUST LIKE COLBY JACK SHREDS

Product description

Food preparation with coconut oil / suitable for Vegans
in shredded form 227g (8 oz), 751g (26.5 oz / 1.65 lb), 907g (32 oz / 2 lbs).
Product with creamy taste, pale white & pale orange-yellow mixed 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, Modified Potato & Tapioca starch, Starch (Potato, Tapioca, Corn), Sea Salt, Natural Flavors, Rowanberry extract (to help maintain freshness), Lentil Protein, Lactic Acid, Citric acid, Sugar, Olive Extract, Paprika Extract & Beta Carotene (Colour), 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

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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 1 oz (28 g/ on portion)	DV (%)	Methodology
Energy (Calories)	310	90		Calculation
Total Fat (g)	24.5	7	9	Calculation
Saturated Fat (g)	21.5	6	30	Calculation
Trans Fat (g)	0.24	0		Calculation
Cholesterol (mg)	0.5	0	0	Calculation
Sodium (mg)	900	250	11	Calculation
Total Carbohydrate (g)	21.5	6	2	Calculation
Dietary Fiber (g)	0.5	0	0	Calculation
Total Sugars (g)	0.1	0		Calculation
Includes (g) Added Sugars	0.1	0	0	Calculation
Protein (g)	0.6	0	0	Calculation
Vitamin D (mcg)	0	0	0	Calculation
Calcium (mg)	4	0	0	Calculation
Iron (mg)	0	0	0	Calculation
Potassium (mg)	65	0	0	Calculation
Vitamin B12 (mcg)	2.5	0.7	30	Calculation
Moisture (g)	51	14.2		After drying at 102°C