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Issue/Rev.:4/1US 840**Update: 30 May 2024****PRODUCT SPECIFICATIONS****Product name:****VIOLIFE JUST LIKE ORIGINAL CREAM CHEESE****Product description**

Food preparation with coconut oil / suitable for Vegans
in cups 200 g (7.05 oz), bucket 3 kg (6.6 lbs) and block 11kg (24.25 lbs).
Product with creamy taste, pale white color and soft 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 starch, Potato Starch, Sea Salt,
Glucono Delta – Lactone, Natural Flavors, 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 ☒ NON-GMO PROJECT ☒

Physicochemical specifications & Nutritional Value

Parameter	Value per 100 g	Value per serving size 1 oz (30 g – 2 tbsp)	DV (%)	Methodology
Energy (Calories)	249	80		Calculation
Total Fat (g)	24	7	9	Calculation
Saturated Fat (g)	21	6	30	Calculation
Trans Fat (g)	0.23	0		Calculation
Cholesterol (mg)	0.5	0	0	Calculation
Sodium (mg)	465	140	6	Calculation
Total Carbohydrate (g)	8	2	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)	5	0	0	Calculation
Iron (mg)	0	0	0	Calculation
Potassium (mg)	5	0	0	Calculation
Vitamin B12 (mcg)	2.5	0.7	30	Calculation
Moisture (g)	66	19.8		After drying at 102°C