

Technical Specifications of Standard Product

Natural pitted black olives

Version: 11

Effective Date: 08.03.2019

Product

Name	Natural pitted black olives
Description and process	From the beginning, olives are treated in brine, without previous alkaline treatment. Fruits are gathered when are totally ripe or slightly earlier. Its color is reddish black with violet or brown tones. Its conservation is performed in salt concentrations of 10,5 ^g and a pH lower than 4,6. After that, olives are ready for packing.
Ingredients	Olives, Water, Salt , Acidity regulator (Lactic acid).
Country of Origin	Spain
Brand	Customer's brand

Characteristics

Color	Characteristic of the product
Texture	Consistent, characteristic of the variety
Taste and smell	Characteristic of the product. Free of off-odors and off-flavors
Foreign matter	Free of any foreign matter

Physical-Chemical Parameters

pH	≤	4
Acidity		0.3-0.5%
Salt		6.0-9.0%

Thermal processing

Format	3XA-15
Processing	Pasteurization
Net weight (g)	4100
Drained weight (g)	2000

Others

Produced without the inclusion of GMO
 Produced without the inclusion of allergens
 Produced without ionization process
 Produced without the inclusion of nanomaterials

Use

Domestic consumption, in restaurants or other food-industry activity. It is used as an appetizer, snack or ingredient in salads, pizzas, pasta dishes, etc.

Shelf Life

Shelf Life	3 years
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Nutrition Declaration (100g)

Energy (kcal)	291
Energy (kJ)	1204

Salt	6	g
Protein	1,3	g
Carbohydrate	9	g
of which		
- Sugars	0,5	g
Fat	27,8	g
of which		
- Saturates,g	10,5	g

Logistics and Packaging

40 Feet container

	Trays/Layer	Layers	Trays/Pallet	High(mm)	Long(mm)	Width(mm)	Gross weight Trays(Kg)	Gross weight pallet(Kg)
3XA-15	14	5	70	260	485	165	14,035	1.003

Coding

Code LXXXXXX DD/MM/YYYY -

Label / Lithography

Front label	None
Back label	None
Tin design	Label

Approved by the customer:

on date: