Item # OL-1002

monaco®
PREMIUM QUALITY

Queen Stuffed Olives

OLIVES

PACK	MANUFAC ITEM#	UPC#	VENDOR HI/TI	BOX DIMENSION
4 X 1 Gal.	OCA-OLI-PACK-006	856840001994	12/48	L:12" / W:13" / H:10"

Nutrition Facts/ Valores Nutricionales

Serv. Size: 2 Tsp. / Tamaiio par Raci6n: 16g.
Servings per Container about97 / Raciones par Envase: Aprox 97.

Amount per Serving/ Cantidad por Raci6n	
Calories/ Calorias 30	
Calories from Fat/ Calorias de Grasa	25
	% Daily Value*/% Valor diario*
Total Fat/ Grasa Total 2.5g	4%
Saturated Fat/ Grasa Saturada 0.5g	3%
Trans Fat/ Grasas Trans Og	
Polysaturated Fat/ Grasas Poliin. Og	
Monosaturated Fat/ Grasas Monoin. 1.5g	
Cholesterol/ Colesterol 0mg	0%
Sodium/ Sodio 250mg	10%
Total Carbohydrate/ Carboh. Total <1 g	0%
Protein/ Proteinas Og	
Vitamin/ Vitamin a A 2%	Iron/Hierro 0%
Vitamin/Vitamina C 0%	Calcium/Calcio 2%

Not a significa t source of sat_urated fat. dietar,: lif?er, s gars. vitamin A vitamin saturadas.
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(*) P ent Daily Values are based on a 2,000 calorie diet. Your daily values may beh1gherorlowerdependingqunyourcaloneneeds. LosIOCentaTes_deValores dianosestanbasadosemunad1etade2,000calorfas.Susvaloresd1anospueden sermer.oresomayoresdependiendodesusnecesidadescalóricas

	Calories/ Calorias	2000	2500
Total Fat/Grasa Total	Less than/Menas de	65g	80g
Sat Fat/Grasa Saturada	Less than/Menas de	20g	25g
Cholesterol/ Colesterol	Less than/Menas de	300mg	300mg
Sodium/ Sodio	Less than/Menas de	2400mg	2400mg
Total Carbohydrate/Carbohidrato		300g	375g
Dietary Fiber/ Fibra Dietetica		25g	25g

Calories per gram/Calorias por gramo:
Fat /Grasa 9 • Carbohydrate/Carbohidrato 4 • Protein/Proteinas 4

Product: QUEEN STUFFED OLIVES
Product Description: QUEEN STUFFED OLIVES WITH PIMIENTO IN BRINE
Brand: MONACO
Ingredients: Queen Olives, Water, Minced Pimiento, Salt, Lactic Acid, Citric Acid and Ascorbic Acid
Country of Origin: Spain
Temp. Zone: Room Temperature
Shelf Life: 2 Years

Bffenefits:
Green Olives seem to reach culinary perfection when pitted and stuffed with pimientos. It's a true Mediterranean delight. These olives are commonly used for hors d'oeuvres and their balanced character work as well with sharp cheeses as they do with milder foods.

Additional Information:
Rich, bold and silky smooth, the Queen Olive is the flamboyant member of the olive family. It's larger than most olives and boasts a wider taste profile. They're best served cold and are great with grilled meats or in roasted vegetable salads.
And, of course, they're fantastic on their own as an anytime snack!

Manufacturer Product Spec Sheet Distributed by
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