

ITEM # OVMX103



Technical spec XusMassoud(-7)

MIXITAIN4

5 NATURAL ITALIAN OLIVES MIX

Net weight 6200g | Net drained weight 4000g



Packed in brine

Ingredients: Olives, water, salt. * Preservative Potassium Sorbate - E202 added only from April - May until to Sept. - Oct. for the new harvest olives.

Acidifiers: Lactic acid E270 Preservatives: None

Cultivar: Leccino/Itrana/Siciliane/Cerignola. Origin: Italy. Producing method: black olives: natural / green olives: natural and Sevillanum

Total shelf life: 360 days

Minimum shelf life on delivery: 240 days

Delivery, warehousing and display temperature: Keep at room temperature

Primary container (packaging): Bag in pail

Dimensions: 320mm x 360mm x h40mm (0.0046 cubic meters)

Primary container weight: 38g

Primary container material: NY-PE

pcs per case: 1

Capacity: 6500ml

Packaging gross weight: 6238g

Barcode EAN GTIN-13: 8005675006397

Secondary container (case): Pail with lid

Dimensionis: 187mm x 222mm x h212mm (0.0088 cubic meters)

Secondary container weight: 292g

EURO PALLET (80x120cm) assemblage: 4 rows per 20 cases

AMERICAN PALLET (100x120cm) assemblage: 5 rows per 25 cases

Secondary container material: PP

Capacity: 6874ml

Case gross weight: 6530g

80 cases per pallet

125 cases per pallet

Barcode EAN GTIN-14: 18005675006394

Organoleptic features

Taste: natural of olives in brine

Color: black and green (various)

Caliber (before pitting or drying): n.a. olives/kg

Smell: Featuring, not smelly

Chemical features

Lead and Cadmium: Within the limits set by Regulation 420/11/CE

Pesticides: Within the limits set by Regulation 396/05/CEE

Ionizing treatments: Absents

Water activity: n.a.

Ph: <4.4

Sodium chloride: 6.0 °Baumè(+0.5-0.5)

Nutritional values per 100g of the product

Proteins: 1.2g

Total Fat: 25g of which Saturated Fat: 3.6g

Carbohydrates: 0g of which Sugars: 0g

Energy: 243kcal/1017kJ

Fibres: 4.4g

Sodium: 920mg

Microbiological features

Parameter

Limits

Measure

Enterobacteria

<=1000

UFC/g

E. Coli

<=100

UFC/g

Coagulase positive staphylococcus

<=100

UFC/g

Listeria Monocytogenes

<=100

UFC/g

Salmonella

Absent

UFC/25g

Sulphite-reducing anaerobic bacteri

<=100

UFC/g

Moulds

<=1000

UFC/g

Yeasts

<=500000

UFC/g

GMO

Absent

Allergens

Presence

Worked on the farm Nature and/or function

Cereals containing gluten and products thereof

-

-

-

Crustaceans and products thereof crustaceans

-

-

-

Eggs and egg products

-

-

-

Fish and fish products

-

-

-

Peanuts and products containing peanut

-

-

-

Soybean products and soybean-based

-

-

-

Milk and milk-based products (including lactose)

-

-

-

Nuts and derived products

-

X

Ingredient

Celery and products thereof Celery

-

X

Ingredient

Mustard and products containing mustard

-

-

-

Sesame seeds and products containing sesame seeds

-

-

-

Sulfur dioxide and sulphites > 10 mg/kg or 10 mg/l (SO2)

-

X

Ingredient

Lupins and derivatives

-

X

Raw material

Molluscs and products thereof molluscs

-

-

-

Technical spec. item: MIXITAIN4. rev 1 issued by Quality office and approved by managing director on 22/02/2017
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