



FINISHED PRODUCT SPECIFICATION

Issued: 8/12/2016

Gaeta Olives in Brine

Kosher Status: Pareve

Version: 2

I. PRODUCT DESCRIPTION:

These are small Italian olives that are brine-cured, giving them a smooth skin. They are a violet-black to brown-gray in color and are packed in water and salt.

Ingredients: Gaeta Olives, Water, Salt and Lactic Acid

II. GENERAL REQUIREMENTS:

Product shall be manufactured, packaged, stored, and shipped in accordance with current good manufacturing practices promulgated under the Federal Food, Drug & Cosmetic Act and it shall conform to amendments, thereto. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This product is manufactured using a HACCP plan.

The specification is for guidance purposes only

III. PHYSICAL REQUIREMENTS:

		<u>Method Used</u>
Appearance:	Uniform	ALM S-2
Color:	Violet Black to Brown Gray	ALM S-2
Texture:	Firm	ALM S-2
Size:	291/320 count	ALM S-2

IV. CHEMICAL REQUIREMENTS:

Salt:	5.0-7.0%	SOP QC-05
pH:	3.0-4.0	SOP QC-03

V. MICROBIOLOGICAL REQUIREMENTS:

(Microbiological information is based on theoretical standards and not required testing for this product type.)

Standard Plate Count:	<10,000/g	FDA B.A.M. Current Edition
Yeast:	<500/g	FDA B.A.M. Current Edition
Mold:	<500/g	FDA B.A.M. Current Edition
Coliforms:	100/g Max	FDA B.A.M. Current Edition
E. coli:	Negative/g	FDA B.A.M. Current Edition
Salmonella:	Negative/50g	FDA B.A.M. Current Edition

VI. RECOMMENDED STORAGE CONDITIONS:

Product should be kept in an area that is clean, cool, dry place
Shelf Life: 24 months

VII. PACKAGING INFORMATION:

Please contact customer service for various pack sizes. All Labeling complies with New York State and U.S. FDA labeling regulations

VIII. FOOD ALLERGENS AND SENSITIVE MATERIALS:

None

IX. NUTRITIONAL INFORMATION PER 100 GRAM:

Available upon request

CONFIDENTIAL AND PROPRIETARY INFORMATION

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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