PRODUCT FULL NAME

Pitted Green Hojiblanca Olives (280-320) in tin plate can

CUSTOMER	BRAND
ADFONG	

PRODUCT DETAILS

Property	Description
Olive	*Green Hojiblanca*
Type	*pitted*
Size	*280-320*
Net weight (g)	*4300*
Dr. weight (g)	*2000*
Package	*4250 ml tin plate can*
Dimensions (mm)	*153,5 x 245,3*
Composition	*Water, Olives, Salt, Lactic Acid and Citric Acid*





CONTACT DATA

Name	*AGRO SEVILLA ACEITUNAS S.C.A.*	
Health Mark	*ES - 21.0000717/SE - CE*	
Work Centre	***Head Office***	***Production Plant***
Address	*Av. de la Innovación s/n Ed. Rentasevilla, 8th floor 41020 Sevilla (SPAIN)*	*Paseo Castel Madama s/n 41590 La Roda de Andalucía, Sevilla (SPAIN)*
Contact	*Bosco Gonzalo*	*Jose Antonio Fernández*
Position	*Area Manager*	*Quality Manager*
E-mail	*bgonzalo@agrosevilla.com*	*jafernandez@agrosevilla.com*
Telephone	*34 902 251 400*	*+34 954 016 045*

INGREDIENT DECLARATION

Ingredient	%	Function
Water	*50,630*	
Olives	*44,570*	
Salt	*4,350*	
Lactic Acid	*0,340*	*Acidity Regulator (E-270)*
Citric Acid	*0,110*	*Acidity Regulator (E-330)*
TOTAL	***100,00***	

CHARACTERISTICS

Property	Description
Organoleptic properties	*Typical taste and smell free from strange odours or flavours.*
Intention of use / Characterization	*Ready to eat product that not favour L. monocytogenes growing (see Preservation Method) without age limitations, for direct consumption or in culinary preparations. For allergies, see ingredient and allergen declarations.*
Production process	*Olives are harvested not in their total ripeness and lose their bitterness by alkaline treatment. After this, they undergo a natural lactic fermentation.*
GMO & Irradiation	*No genetic manipulation. Not irradiated.*
Preservation method	*Pasteurised product with Pu > 15 (10' at 85 ºC), sterile, free of pathogens and their toxins. No chemicals are used for product preservation.*
Vacuum	*≥ 4 cm Hg*
Storage & transport	*Keep at ambient temperature in a dry and cool place away from daylight. Avoid temperatures below 0ºC, sudden temperature changes and high humidity conditions that could affect the packaging.*
Shelf life	*36 months from date of production.*
Open shelf life	*15 days from opening. Refrigerate from 1 to 5 ºC. Keep the olives in the brine.*

CHEMICAL PARAMETERS

Parameter	Minimum	Maximum	Method	Frequency
Ph	-	*4,0*	*pH-meter*	*Each 10.000 Kg*
Salt (%)	*3,80*	*5,90*	*Titration*	
Acidity (% lactic acid)	*0,40*	*0,60*	*Titration*	
Lead (ppm)	-	*0,10*	*ICP-MS*	*Monthly*
Cadmium (ppm)	-	*0,02*		
Tin (ppm)	-	*200*		
Mercury (ppm)	-	*0,01*		
Arsenic (ppm)	-	*0,015*	*ICP-MS*	*Annually*
Pesticides	*Annual external analysis against >200 compounds.*			

PHYSICAL PARAMETERS*

Defect	%	Frequency		
Broken fruit	*< 5*	*10.000 kg*		
Blemished fruit	*< 6*	*10.000 kg*		
Mutilated fruit	*< 4*	*10.000 kg*		
Shrivelled fruit	*< 3*	*10.000 kg*		
Stuffing defects	-			
Abnormal texture	*< 6*	*10.000 kg*		
Abnormal colour	*< 6*	*10.000 kg*		
Stems	*< 5*	*10.000 kg*		
TOTAL	***< 17***	*10.000 kg*		
Harmless foreign matter	*1 / kg*	*10.000 kg*		
Pits / pit fragments	*< 1*	*10.000 kg*		

*According to International Olive Council trade standard applying to table olives RES-2/91-IV/04, Spanish R.D. 679/2016, de 16 de diciembre and WHO food standard CODEX STAN 66-1981.

MICROBIOLOGICAL PARAMETERS*

Micro-organism	CFU/g	Micro-organism	CFU/g
Aerobic mesophilic	*< 10*	Clostridium Perfringens	*< 10*
Enterobacteriaceae	*< 10*	Bacillus Cereus	*< 10*
Staphylococcus aureus	*< 10*	Coliforms	*< 10*
Salmonella spp	*Absence*	Listeria monocytogenes	*Absence*
Yeasts	*< 10*	Enterococcus	*< 10*
Moulds	*< 10*	Escherichia coli	*< 10*

*Maximum values at best before date. Frequence: quarterly.

ALLERGEN DECLARATION*

Allergen	In product	Same line*	Facility	Allergen	In product	Same line*	Facility
Gluten	NO	NO	NO	Tree nuts	NO	NO	YES**
Crustaceans	NO	NO	NO	Celery	NO	NO	NO
Eggs	NO	NO	NO	Mustard	NO	NO	NO
Fish	NO	NO	YES	Sesame	NO	NO	NO
Peanut	NO	NO	NO	Sulphur Dioxide	NO	NO	NO
Soybeans	NO	NO	NO	Lupin	NO	NO	NO
Milk	NO	NO	YES	Molluscs	NO	NO	NO

*The risk of cross contamination is eliminated throught the application of validated specific allergen cleaning protocols.
**Allergens not handled directly. They come already packed to be labelled, so they do not pose a risk.

NUTRITIONAL INFORMATION* (100 g DRAINED WEIGHT)

Nutrient	Per 100 g		% DRI	Nutrient	Per 100 g		% DRI
Calories (kJ)	600		7	Vitamin A as retinol (µg)	53,00		6
Calories (kcal)	146		7	Vitamin E as tocopherol (mg)	4,00		33
Total fat (g)	15,00		23	Vitamin C as ascorbic acid (mg)	23,90		29
Saturated fat (g)	2,00		10	Calcium (mg)	71,00		8
Mono-unsaturated fat (g)	10,00		-	Phosphorus (mg)	6,00		0
Poly-unsaturated fat (g)	1,10		-	Iron (mg)	0,40		2
Trans fat (g)	0,20		-	Magnesium (mg)	15,00		4
Cholesterol (mg)	0,26		-	Zinc (mg)	0,10		1
Total carbohydrates (g)	0,00		0	Potassium (mg)	42,80		2
Sugars (g)	0,00		0	Copper (mg)	0,10		10
Organic Acids (g)	0,30		-	Manganese (mg)	0,00		0
Dietary Fiber (g)	2,80		11	Chrome (µg)	16,00		45
Proteins (g)	0,90		0	Moisture (g)	75,90		
Sodium (g)	1,52		63	Ash (g)	4,10		
Salt (g)	3,80		63				

COMMENTS

The information presented here corresponds to what we have at the time of issuance of this specification sheet and may be altered depending on reviews and/or potential changes in products or processes.
We recommend that the client request the updated file regularly.

LOT & CODE IDENTIFICATION

L&&&&0000	
L&&&&	L for lot and 3 first letters for production day in Julian Calendar (A=1, B=2, C=3, D=4, E=5, F=6, G=7, H=8, I=9 and J=0). The last letter stands for the year (B=2022, C=2023...).
0000	The last 4 digits are an internal production order.
Example	LACFB3550 : an item produced on the day 137 of year 2022 (May 15th 2022).

APPROVAL

Producer Conformity	Customer Agreement
Jose Antonio Fernández	Name
QA MANAGER	Position
17/07/2023	Date
	Sign & Stamp