

GROSS WEIGHT: 1640 g
NET WEIGHT: 1632 g
DRAINED WEIGHT: 900 g

1. Product

EAN code: 803056701---

Description: PITTED TAGGIASCA OLIVES

Brand: Granata/Private label

Packaging: pouch

2. Ingredients

Taggiasca olives (Italia), water, salt, acidity regulator: lactic acid E270, citric acid E330, antioxidant: ascorbic acid E300.

3. Characteristics

Olives in brine. All products manufactured are intended for all consumers, except for products containing allergens. NO OGM. The product can be directly consumed, used as antipasto, to garnish hot or cold dishes and pizzas.

4. Organoleptical characteristics

Colour: Typical of olives

Flavour: pleasant

Taste: Typical of olives

Consistency: firm

5. Storage/transport

Transport refrigerated.

Storage and distribution at refrigerated ambient (+4/+8 °C).

Once opened keep refrigerated and consume within 7 days.

Shelf Life 12 months

6. Packaging / Nutrition facts

values x100gr product

Type ---- **pouch**
Lot ---- **Printed on the label**
Dimensions pallet **100x120**
Nr Pcs/Carton **4**
Nr Ctns/Layer ---- **10**
Nr Layers/Pallet ---- **14**
Nr Pcs/Pallet ---- **560**

Energy value kj **828**
Energy value kcal **198**
Fat g **21**
of which saturated g **2.9**
Carbohydrate g **0.1**
of which sugar g **0**
Protein g **1.3**
Salt g **2.5**

7. Physical – microbiological – chemical values

pH ---- **<4.5**
Salt --- **4/5% (Refractometric)**

E.coli ---- **$\leq 1 \times 10^1$ UFC/g**
Yeasts and molds ---- **<1000 UFC/g**
Listeria M. ---- **Absent UFC/25g**
Salmonella ---- **Absent UFC/25g**
Strafilococco Aureus ---- **$\leq 1 \times 10^1$ UFC/g**
Botulino ---- **Absent UFC/10g**

**Conforme a tutte le determinazioni multi residuali
riportate ed elencate nella Norma
UNI EN 12393 e MP-0647 espresse in mg/kg**

7. Hygienic characteristics

Adequate safety procedures have been identified, implemented, maintained and updated, using the principles on which is based the analysis system of microbiological risks and in accordance with Reg. CE 852/2004. Our company fulfills its obligations under the Reg. UE 1169/2011. The company is certified UNI EN ISO 9001:2015 e BRC (British Retail Consortium).

8.Allergens

Allergen	Present in the product YES/NO		Present in the production line YES/NO		Present in the production site YES/NO	
Cereals containing gluten		N		N		N
Crustaceans and products crustaceans derivative		N		N		N
Eggs and egg products		N		N		N
Fish and fish derivative		N		N		N
Peanuts and peanuts derivative		N		N		N
Soy and soy derivative		N		N		N
Milk and milk products (including lactose)		N		N		N
Nuts: almonds, nuts, hazelnuts		N		N		N
Celery and celery derivative		N		N	Y	
Mustard and mustard derivative		N		N		N
Sesame seeds and derivative		N		N		N
Sulfur dioxide and sulphites at concentration >10mg/kg or 10mg/liter		N		N	y	
Lupin and lupin derivative		N		N	Y	
Molluscs and molluscs derivative		N		N		N