



PRODUCT SPECIFICATION
GREEN OLIVES BELLA DI CERIGNOLA
IN SALT SOLUTION

RAW MATERIAL ORIGIN: Italy

RAW MATERIAL : fresh green olives

Preparation instructions: Deamarization, washing, Fermentation, Desalation, blanching draining, filling of tin ,weight control, liquid filling. Pasteurization , cooling. Labelling/coding , packaging, Stock

Ingredients: Olives, water , salt . Antioxidant: E300. Acidity corrector: E270, E330

Allergens: no

Shelf life : 3 y

packaging : glass jar (1700ml) net w. 1600g drained w. 950g

Storage instructions: Keep refrigerated once opened

Use: for Ho.re.ca. and professional use

organoleptic characteristics

smell
typical of olives ,without unplaesant smell

colour
Typical of green olives

taste
Typical of green olives , without bitter notes/

consistency: firm and compact,

physico-chemical parameters

pH	% SALT	VACUUM	heat treatmen : Pasteurization	
3.50 – 4.40	2-4	≥ 0,2 bar		
microbiological parameters			NUTRIZIONAL INFORMATION on 100g d.w.	
Stability (37°C x 10days)	negative		Energy	131 Kcal/539 Kj
anaerobes sulphite-reducing	<10 ² UFC/g		Fat /of which saturates	13 g/2,5 g
botulinum toxins	not detectable in 25g		Carbohydrates / of which sugars	0,8 g/ 0 g
			Fiber	3,9 g
			Proteins	1,4 g
			Salt	2,4 g