



FACT SHEET
CANNED PITTED GREEN OLIVES
GRADE A15

1. PRODUCT AND SIZE

1.1. Product Name:	PITTED GREEN OLIVES
1.2. Grade:	A15
	Net Weight: 4.350 g
	Net Drained Weight: 2.000 g
	Total Capacity of Container: 4.250 mL
1.3. Quality:	FIRST
1.4. Health Industrial Food Registry:	21.029101/CC
1.5.	
1.6. Storage Conditions:	Room Temperature
1.7. Expiration Date:	3 years
1.8. Additional Information on Can Lid:	P.D. E.D.
	L-JJJ/AAAA/AMZZ

P.D.: Production date

E.D.: Expiration Date

L: Batch

JJJ: Calendar Packaging Day

AAAA: Manufacture Year

AMZZ: Internal Code

(Upon customer's request, we can provide any further information the company sees fit, such as product description "Pitted Green Olives").



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2. INGREDIENTS

Pitted Green Olives, Water, Salt, E-330 (Citric acid), E-270 (Lactic Acid) and E-301 (ascorbic acid).

No food allergy or intolerance products have been used, neither raw materials deriving from genetically modified organisms.

Olives are sound and fit for human consumption and they can be ingested without requiring any sort of preparation.

Store in a dry and cool place; once opened, it should be kept refrigerated and consumed for up to 7 days.

Expiration period: 3 years

3. ORGANOLEPTIC CHARACTERISTICS OF THE PRODUCT

PARAMETERS	ASPECT
Appearance	Sound, clean, free from off-odors and off-flavors, absence of defects which may affect edibility or proper preservation, without signs of alteration underway or of abnormal fermentation
Shape	Typical
Color	It may vary in color from green to straw yellow
Odor	Typical, free from off-odors
Flavor	Typical, free from off-flavors
Texture	Typical of a fruit with suitable maturity and according to its variety

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4. ALLOWED DEFECTS

In case there is no relevant legal provision on the product according to its commercial category, a maximum allowable defective percentage will be specified.

DEFECTS	FIRST QUALITY
Texture defects. Mushy, wrinkled or fibrous fruits	6%
Damage in the epidermal tissue affecting pulp. Insect damage, cryptogamic damage, blemishes which penetrate into the flesh	12%
Blemished fruits, abnormal coloration	6%
Stems	3%
Broken fruits (not apply in case of whole olives)	5%
Mutilated fruits	4%
Total score of defects	17%
Pits or fragments of pits (not apply in case of whole olives)	1%
Harmless Extraneous Materials, not to exceed 1000 g	1

(Pursuant to Royal Decree 679/2016, and Rule COI/OT/NC n° 1)

5. PHYSICO-CHEMICAL CHARACTERISTICS

Parameters	Tolerances
pH	$\leq 4,3$
Salt (°Be)	≥ 2

6. MICROBIOLOGICAL CHARACTERISTICS

Pasteurization reaching a UP value_{62,4°C}^{5.25} := minimum 15 units
Free from pathogenic germs. Microbiologically stable



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7. FOOD ALLERGEN REPORT/ LABELING

Allergen (In compliance with the EU Regulation Number 1169/2011.)	YES	NO
Cereals containing gluten and its by-products		X
Crustaceans and products derived therefrom		X
Eggs and egg-based products		X
Fish and fish products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and its dairy products (including lactose)		X
Nuts and nut products		X
Celery and products thereof		X
Mustard and products thereof.		X
Sesame seeds and products derived thereof		X
Sulphur dioxide and sulphites at concentrations of > than 10 mg/L expressed in SO ₂		X
Molluscs and products derived therefrom		X
Lupins and products derived therefrom		X



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8. CONTAINERS AND PACKAGING

Characteristics of Primary Packaging:

Description:	A15
Nominal Capacity:	4250mL
Type of tinplate:	Electrolytic tinplate (ETP)
Type of welding:	Superwina Electric
Protection of internal welding:	White thermostatic polyester resin
Protection of external welding:	Modified Epoxy-phenolic colorless varnish
Container height:	244 ± 0,5mm
Dimensions according to FDA:	602 x 700
Radial resistance value:	0,85 bar min
Axial resistance value:	500 kgf min

- The content of olives and covering liquid in any container shall not be less than 90% of its capacity (pursuant to Royal Decree 723/1988)