

## E03.01/01 PRODUCT SPECIFICATIONS FORM

### PRODUCT: WHOLE BLACK OXIDIZED OLIVES IN TIN CAN

Size: Atlas (71-90)/Mammoth (101-110)/ Colossal (121-140)/ Ex.Jumbo (161-180)

#### 1. INGREDIENTS

Ingredients	Quantity (%)
1. Whole Black oxidized olives	58.8%
2. Water	38.2%
3. Sea Salt	3%
4. Lactic acid	Traces
5. Ferrous gluconate (E579)	Traces
Iron < 150ppm	

Product of Greece

#### 2. ORGANOLEPTICAL CHARACTERISTICS

ORGANOLEPTICAL CHARACTERISTICS	
parameters	criteria
<b>appearance</b>	Reasonable equally calibrated black coloured olives without blemishes.
<b>colour</b>	The colour varies from brown to black.
<b>aroma</b>	Typical aroma of the variety no off odour or taints.
<b>flavour</b>	Typical taste of low salted black oxidized olives with no bitterness, off flavour or chemical taints.
<b>texture</b>	The olives have firm texture, with no mushiness.
<b>brine</b>	The brine is coloured dark brown to black by the substances of the olives which are dissolved in it.

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### **3. PHYSICOCHEMICAL – MICROBIOLOGICAL CHARACTERISTICS**

<b>Parameters</b>	<b>Values</b>
<b>pH (product and brine)</b>	6 - 8
<b>Salt content</b>	2- 3.5 % in NaCl
<b>Iron</b>	<150ppm
<b>Salmonella in 25 g</b>	Absent /25 g
<b>Listeria monocytogenes</b>	Absent /25 g
<b>Total plate count</b>	<10 cfu / g
<b>E. coli</b>	<10 cfu/g
<b>Total Coliforms</b>	<10 cfu/g
<b>Yeasts &amp; molds</b>	< 10 cfu/g

The product is produced and handled in accordance with good hygiene and manufacturing practice principles and implements the HACCP system.

### **4. SHELF LIFE OF THE PRODUCT**

3 years after the production date. The best before date is ink jetted on the tin cans.

### **5. FOOD SAFETY INSTRUCTIONS**

Keep the product refrigerated after opening.

The olives should be covered with brine and consumed within 5 days after opening.

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### 6. DEFECTS AND TOLERANCES

Defects	Max. Tolerances as % of fruit)
	First category
Stones (pits) and/or stone (pit) fragments	1
Broken fruit	5
Blemished fruit	6
Mutilated fruit	4
Shriveled fruit	3
Abnormal texture	6
Abnormal colour	6
Stems	5
Harmless extraneous material	1 unit per kg
Combined defect level not to exceed	Max 17%

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### 7. PACKAGE 1

Packaging type	Lithographic "Calypso" Tin can
Packaging volume	4500ml
Drained weight	2500g
Net weight	4250g
Label	<p>According to the EU regulation 1169/2011 the label includes the following information:</p> <ul style="list-style-type: none"> <li>• Manufacturer information</li> <li>• Product description</li> <li>• Size</li> <li>• Ingredients</li> <li>• Production date, Lot number, Best before</li> <li>• Drained weight, Net weight</li> <li>• Country of origin</li> </ul>

### SECONDARY PACKAGE:

Shrink Wrap	shrink wrapped with LDPE film
Number of retail products	3
Trays gross weight	15 Kg

### 8. FINAL PACKAGE: Pallet

Pallet	Euro pallet
Pallet's dimensions	120X80X15 cm
Trays per layer	11
Layers per pallet	5
Trays per pallet	55
Tins per pallet	165

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## **E03.01/01 PRODUCT SPECIFICATIONS FORM**

### **9. LABELLING & CODING DETAILS**

Lot number: MMM/YY

Where: MMM: the months code & Y: the year of the processing date.

Processing date: DD/MM/YYYY

### **10. STORAGE CONDITIONS**

The finished pallets are stored in the warehouse at ambient condition, protected from direct sunlight and high humidity.

### **11. USING INSTRUCTIONS FOR CONSUMPTION**

The product is ready for human consumption.

### **12. GMO- ALLERGENS – IONIZED FOODS**

<b>NON-GMO DECLARATION</b>
<b>1. General statement</b>
Our Company guarantees that this product is considered as a non-GMO product according to the definition for GMO stated in EU Directive No 2001/18, art. 2 and thus requires no GMO-labelling, in accordance with EU Regulation (EC) No 1829/2003 and EU Regulation (EC) No 1830/2003. Our objective is to avoid genetically modified ingredients in our products. No GM-techniques are used for the production. When purchasing raw materials, we look for non-GMO raw materials subject to the EU definition above, based on the GMO information we receive from our suppliers
<b>2. Use of foodstuffs containing GMO or produced using GMO</b>
Our Company guarantees that the products sold contain no ingredients or additives originating from transgenic plants.

## E03.01/01 PRODUCT SPECIFICATIONS FORM

MANDATORY DECLARATION OF CERTAIN SUBSTANCES									
a. Food / Allergen (ref. Annex II Reg. 1169/2011)									
For each food / allergen, place an X in the box for the appropriate answer.									
Substances	name and type of derivative/s	present in the product		present on the same line		present in the same factory		ingredient cross contact	
		yes	no	yes	no	yes	no	yes	no
Cereals containing gluten i.e.: wheat, rye, barley, oats, spelt, kamut or hybridised versions and by-products			X		X		X		X
Shellfish and shellfish-based products			X		X		X		X
Eggs and egg-based products			X		X		X		X
Fish and fish-based products			X		X		X		X
Peanuts and peanut-based products			X		X		X		X
Soya and soya-based products			X		X		X		X
Milk and milk-based products (including lactose)			X		X		X		X
Nuts, meaning: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts (Macadamia ternifolia) and their products			X		X		X		X
Celery and celery-based products			X		X		X		X
Mustard and mustard-based products			X		X		X		X
Sesame seeds and sesame seed-based products			X		X		X		X
Sulphur dioxide and sulphites in concentrations in excess of 10 mg/kg or 10 mg/litre in terms of total SO <sub>2</sub>			X		X		X		X
Lupins and lupin-based products			X		X		X		X
Molluscs and mollusc-based products			X		x		X		x

### • NOT IONIZED PRODUCTS DECLARATION

The product or any of its ingredients is not ionized.

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### 13. PACKAGING MATERIALS

The packaging materials are suitable for direct food contact.

### 14. HEAVY METALS

The product is conformed to regulations CE 1881 / 2006 and the modifications 2015/1005 for heavy metal Cadmium (Cd), Lead (Pb).

Cadmium (Cd)	<0.05 mg/Kg
Lead (Pb)	<0.10 mg/Kg

### 15. PESTICIDES ANALYSIS

The product are conformed to regulations CE 396 /2005 and the modifications 2016/60, 2016/53 on maximum residue levels of Pesticides.

### 16. NUTRITIONAL VALUES

source of nutritional information				
basis	As it is	X	drained	
weight / volume basis	g		quantity per 100 g	
energy	kj		576	
	(kcal)		140	
fat	total g		13.8	
	saturated g		1.9	
carbohydrate	total g		2.4	
	sugars g		0.1	
dietary fibres	g		2.4	
protein	g		0.3	
Salt	g		2.0	

**Quality Control Manager:**  
**Georgia Stefanou**  
**02.06.2021**

I accept the above  
(stamp & signature)