

PVG Hellas S.A.
Platikampos, 41500, Larissa, Greece
Tel: 0030 2413017487
Fax: 0030 2413017486
email: info@pvghellas.com



E03.01/01 PRODUCT SPECIFICATIONS FORM

PRODUCT: GREEN OLIVES STUFFEDWITH PEPPER PASTE IN BRINE 2.5kg

1. INGREDIENTS

Ingredients	Quantity (%)
1.Green olives	53.5%
2.Water	36.8%
3.Pepper paste (Water, Pepper, Sodium alginate, Guar gum, Preservative: Potassium sorbate, Acidity regulator: Citric acid))	5.3%
4.Sea Salt	4%
5.Lactic acid	0.4%

Product of Greece

2. ORGANOLEPTICAL CHARACTERISTICS

ORGANOLEPTICAL CHARACTERISTICS	
parameters	criteria
<i>appearance</i>	Reasonable equally calibrated green olives stuffed with pepper paste.
<i>colour</i>	Green to green- yellow olives and light red to red for the pepper paste.
<i>aroma</i>	Typical aroma of the variety with pepper scent, no off odour or taints.
<i>flavour</i>	Typical taste of salted fermented green olives stuffed with pepper paste with no bitterness, off flavour or chemical taints.
<i>texture</i>	The olives have firm texture.
<i>brine</i>	The brine is coloured light green-yellow by the substances of the olives which are dissolved in it.

PVG Hellas S.A.
Platikampos, 41500, Larissa, Greece
Tel: 0030 2413017487
Fax: 0030 2413017486
email: info@pvghellas.com



E03.01/01 PRODUCT SPECIFICATIONS FORM

3. PHYSICOCHEMICAL – MICROBIOLOGICAL CHARACTERISTICS

Parameters	Values
pH (product and brine)	3.5-4.0
Salt content	4 - 5% in NaCl
Product acidity	>0.4 % in Lactic acid
Salmonella in 25 g	Absent /25 g
Listeria monocytogenes	Absent /25 g
Total plate count	<100 cfu / g
E. coli	<10 cfu/g
Total Coliforms	<10 cfu/g
Yeasts & molds	<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

Once opened keep refrigerated and consume within 15 days

PVG Hellas S.A.
 Platikampos , 41500, Larissa, Greece
 Tel: 0030 2413017487
 Fax: 0030 2413017486
 email: info@pvghellas.com



E 03.01/01 PRODUCT SPECIFICATIONS FORM

6. DEFECTS AND TOLERANCES

Defects	Max. Tolerances as % of fruit)
	First category
Stones (pits) and/or stone (pit) fragments	1
Broken fruit	5
Defective stuffing	2
-Placed packed	5
-Random packed	
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%

E 03.01/01 PRODUCT SPECIFICATIONS FORM

7. PACKAGE 1

Packaging type	Gold 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"> • Manufacturer information • Product description • Size • Ingredients • Production date, Lot number, Best before • Drained weight, Net weight • Country of origin • Barcode

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

PVG Hellas S.A.
Platikampos , 41500, Larissa, Greece
Tel: 0030 2413017487
Fax: 0030 2413017486
email: info@pvghellas.com



E 03.01/01 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

NON-GMO DECLARATION
1.General statement
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
2. Use of foodstuffs containing GMO or produced using GMO
Our Company guarantees that the products sold contain no ingredients or additives originating from transgenic plants.

E 03.01/01 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 ₂			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.

E 03.01/01 PRODUCT SPECIFICATIONS FORM

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).

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

15. PESTICIDES ANALYSIS

The product is 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		672	
	(kcal)		152	
fat	total g		15	
	saturated g		3.1	
carbohydrate	total g		1.9	
	sugars g		0.8	
dietary fibres	g		1.1	
protein	g		0.9	
Salt	g		4.0	

I accept the above
(stamp & signature)

Quality Control Manager:
Georgia Stefanou
02.06.2021