

E03.01/01 PRODUCT SPECIFICATIONS FORM

PRODUCT: SLICED BLACK OXIDIZED OLIVES IN TIN CAN

1. INGREDIENTS

Ingredients	Quantity (%)
1.Sliced Black oxidized olives	47%
2.Water	50%
3.Sea Salt	3%
4.Lactic acid	Traces
5.Ferrous gluconate (E579) Iron < 150ppm	Traces

Product of Greece

2. ORGANOLEPTICAL CHARACTERISTICS

ORGANOLEPTICAL CHARACTERISTICS	
parameters	criteria
appearance	Black oxidized olives cut to slices -rings. Small pieces of the olive's debris are possible to float in the brine.
colour	The colour varies from brown to black.
aroma	Typical aroma of the variety no off odour or taints.
flavour	Typical taste of low salted black oxidized olives with no bitterness, off flavour or chemical taints.
texture	The olives have firm texture, with no mushiness.
brine	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

Parameters	Values
pH (product and brine)	6 - 8
Salt content	2- 3.5 % in NaCl
Iron	<150ppm
Salmonella in 25 g	Absent /25 g
Listeria monocytogenes	Absent /25 g
Total plate count	<10 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

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	
Harmless Extraneous Material (unit)	2
Stems (unit)	6
Blemishes and wrinkles (percentage)	25
Pit or pit fragments (average unit)	1.0
Soft and Excessive soft (percentage)	10/5
Broken pieces among Segmented/Sliced Olives (percentage)	50
Olives with bad smell	none
The tolerances are assessed in a minimum sample of 300 g olives. The defect limits are in percentage of weight compared to the weight of the sample.	

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7. PACKAGE 1

Packaging type	Lithographic "Calypso" Tin can
Packaging volume	4500ml
Drained weight	2000g
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

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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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	
	<p>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.</p> <p>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</p>
2. Use of foodstuffs containing GMO or produced using GMO	
	<p>Our Company guarantees that the products sold contain no ingredients or additives originating from transgenic plants.</p>

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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 (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia nuts (<i>Macadamia ternifolia</i>) 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.

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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
	kj		576
energy	(kcal)		140
	total g		13.8
fat	saturated g		1.9
	total g		2.4
carbohydrate	sugars g		0.1
	g		2.4
dietary fibres	g		0.3
protein	g		2.0
Salt	g		

Quality Control Manager:
Georgia Stefanou
02.06.2021

I accept the above
(stamp & signature)