

E 03.01/01 PRODUCT SPECIFICATIONS FORM

PRODUCT: WHOLE MIXED OLIVES IN BRINE 3kg

1. INGREDIENTS

Ingredients	Quantity (%)
1.Green olives	30%
2.Kalamata olives	30%
3.Water	30.7%
4.Sea Salt	8%
5.Lactic acid	0.6%
6. Green pepper	0.3%
7. Sunflower oil	0.2%
8. Oregano	0.1%
9.Bay leaf	0.1%

Product of Greece

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2. ORGANOLEPTICAL CHARACTERISTICS

ORGANOLEPTICAL CHARACTERISTICS	
parameters	criteria
appearance	Reasonable equally calibrated olives without blemishes.
colour	The colour varies from brown to black for Kalamata olives. The colour varies from green to yellow green for Green olives
aroma	Typical aroma of the varieties, no off odour or taints.
flavour	Typical taste of salted fermented kalamata and green olives with no bitterness, off flavour or chemical taints.
texture	The olives have firm texture typical for Kalamata and Green olives, with no mushiness.
brine	The brine is coloured light brown by the substances of the olives which are dissolved in it.

3. PHYSICOCHEMICAL – MICROBIOLOGICAL CHARACTERISTICS

Parameters	Values
pH (product and brine)	3.2-4.2
Salt content	7 - 9% in NaCl
Product acidity	>0.6 % in Lactic acid
Salmonella in 25 g	Absent /25 g
Listeria monocytogenes	Absent /25 g
Total plate count	<10 ⁶ cfu / g
E. coli	<100 cfu/g
Total Coliforms	<100 cfu/g
Yeasts & molds	< 5*10 ⁵ 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

2 years after the production date.

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5. FOOD SAFETY INSTRUCTIONS

Keep the olives always covered with brine.

Not pasteurized products require regular quality inspection.

6. DEFECTS AND TOLERANCES

Defects	Max. Tolerances as % of fruit)
	First category
Stones (pits) and/or stone (pit) fragments	2
Broken fruit	5
Blemished fruit	8
Mutilated fruit	6
Shrivelled fruit	6
Abnormal texture	8
Abnormal colour	8
Stems	5
Harmless extraneous material	1 unit per kg
Olives with bad smell	none
Combined defect level not to exceed	Max 17%

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7. PACKAGE 1

Packaging type	Transparent Plastic bucket
Packaging volume	5.3 Lt
Drained weight	3Kg
Net weight	5Kg
Label (sticker)	According to the EU regulation 1169/2011 the label includes the following information: <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

8. FINAL PACKAGE: Pallet

Pallet's dimensions	Europallet 1.2m x 0.8m
Buckets per row	15
Rows per pallet	7
Buckets per pallet	105

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

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10. STORAGE CONDITIONS

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

The physicochemical characteristics of the product and the level of brine in the tin must be checked occasionally

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.

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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 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		747	
	(kcal)		182	
fat	total g		18,3	
	saturated g		2,5	
carbohydrate	total g		2.2	
	sugars g		1.0	
dietary fibres	g		1.0	
protein	g		0,8	
Salt	g		7.0	

I accept the above
(stamp & signature)

Quality Control Manager:
Georgia Stefanou
02.06.2021