

E 03.01/01 PRODUCT SPECIFICATIONS FORM

PRODUCT: WHOLE KALAMATA OLIVES IN BRINE 2.5kg

Size: Bullets (351-380) / Ex. Jumbo (161-180) Pasteurized product

1. INGREDIENTS

Ingredients	Quantity (%)
1. Whole Kalamata olives	58.8%
2. Water	36.8%
3. Sea Salt	4%
4. Lactic acid	0.4%

Product of Greece

2. ORGANOLEPTICAL CHARACTERISTICS

ORGANOLEPTICAL CHARACTERISTICS	
parameters	criteria
appearance	Reasonable equally calibrated almond shaped olives without blemishes.
colour	The colour varies from brown to black.
aroma	Typical aroma of the variety, with vinegar notes, no off odour or taints.
flavour	Typical taste of salted fermented kalamata olives with no bitterness, off flavour or chemical taints.
texture	The olives have firm texture typical for Kalamata olives, with no mushiness.
brine	The brine is coloured light brown 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)	3.5-4.0
Salt content	3– 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

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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	Gold vTin can
Packaging volume	4500 Lt
Drained weight	2.5Kg
Net weight	4.25Kg
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

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).

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		1110	
	(kcal)		270	
fat	total g		28	
	saturated g		3.8	
carbohydrate	total g		2.0	
	sugars g		1.0	
dietary fibres	g		1.0	
protein	g		1.9	
Salt	g		4.0	

I accept the above
(stamp & signature)

Quality Control Manager:
Georgia Stefanou
02.06.2021