

SUPPLIER

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APPROVAL

Product Name / Packaging	Pitted Black Hojiblanca Olives / A15 can		
Net weight (g)	4.300	Net Drained weight (g)	2.000
Producer Conformity		Customer Agreement	
Jose Miguel Vargas QA MANAGER		Name	Sign & Stamp
		Date	

CHARACTERISTICS

Property	Description
Organoleptic properties	Characteristically taste and smell free from strange odours or flavours.
Intention of use	Suitable for human consumption without age limitations for both direct consumption as for inclusion in general culinary preparations. In cases of allergies, see composition and the allergens section.
Production process	The Olives have been harvested not in their total ripeness and are darkened through an oxidation process, losing their bitterness by treatment with an alkaline bleach.
Genetically Modified Organisms (GMO) & Irradiation	Agro Sevilla Aceitunas S.C.A. guarantees and certifies that all the olives supplied, as well as the additives used, have not suffered any genetic manipulation nor have been irradiated.
Chemicals	No chemicals are used for the preservation of product.
Temperature & time conditions	Sterilized product with Fo>15, exempt from pathogenic germs and toxins or any other contaminating source. Commercially sterile.
Vacuum of jar/can, Headspace	> 4 cm Hg.
Storage requirements	To be kept in a dry cool place away of day light. After opening keep refrigerated (1-5 °C) 15 days maximum. Olives must always be covered by brine.
Transport requirements	Room temperature.
Shelf life	36 months from date of production.

INGREDIENT DECLARATION

Ingredient	Content (%)	
Olive	46,51	
Water	51,81	
Salt	1,65	
Ferrous Gluconate	0,03	stabilizer E-579
TOTAL	100,00	

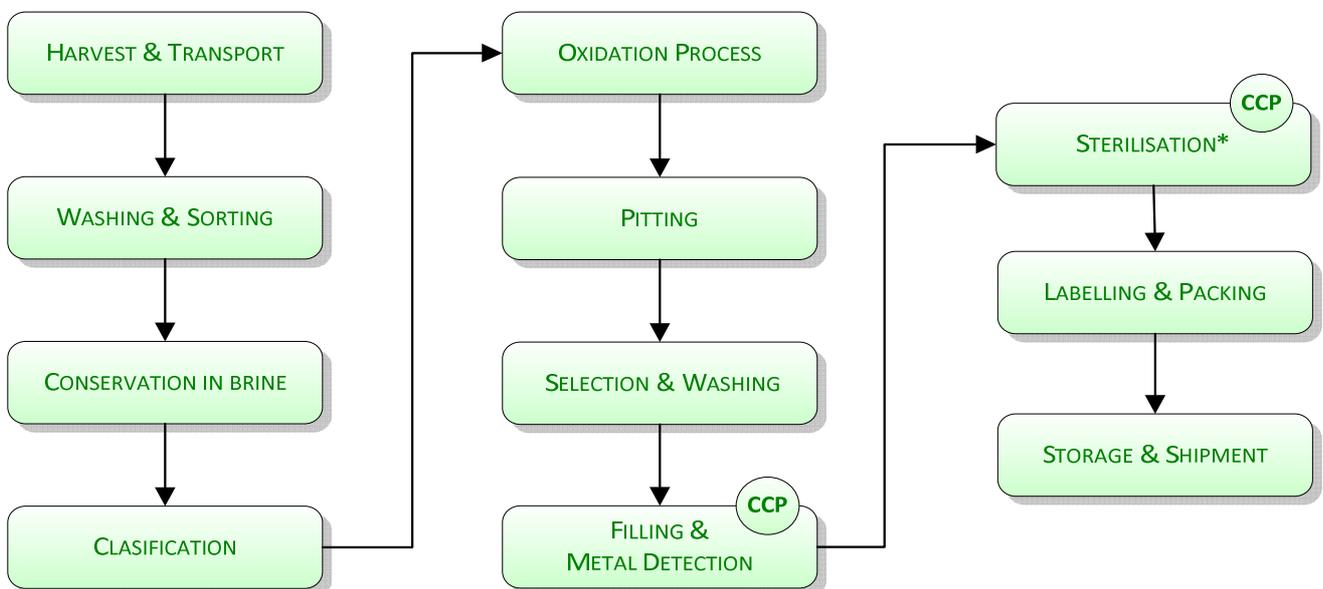
PRODUCT STANDARDS - ANALYTICAL (IN BALANCE)

Parameter	Target	Method	Measuring Frequency
Ph	6,0 - 8,0	pH-meter	Per 10.000 Kg
Acidity (% lactic acid)	NO	-	-
Salt (%)	1,5 - 3,5	SALT-meter	Per 10.000 Kg
Iron content (ppm)	< 150	iron test	Per 10.000 Kg

PRODUCT STANDARDS - MICROBIOLOGICAL

Micro-organism	Max value at BBD (cfu/g)	Method	Sampling frequency
Total count aerobic	< 1	cultured in specific environment	Random
Enterobacteriaceae	< 1	cultured in specific environment	Random
E.Coli	< 1	cultured in specific environment	Random
Enterococcus	< 1	cultured in specific environment	Random
Bacillus cereus	< 1	cultured in specific environment	Random
Staphylococcus aureus	< 1	cultured in specific environment	Random
Salmonella spp	< 1	cultured in specific environment	Random
Listeria monocytogenes	< 1	cultured in specific environment	Random
Cl. Perfringens	< 1	cultured in specific environment	Random
Yeast	< 1	cultured in specific environment	Random
Mildew	< 1	cultured in specific environment	Random

RAW MATERIAL PROCESS - FLOW CHART WITH CRITICAL CONTROL POINTS



*Sterilized product with Fo>15, exempt from pathogenic germs and toxins or any other contaminating source. Commercially sterile.

DEFECTS TOLERANCE (ACCORDING INTERNATIONAL OLIVE COUNCIL)

Defect	Amount (%)
Broken fruit	< 5
Blemished fruit	< 6
Mutilated fruit	< 4
Shrivalled fruit	< 3
Stuffing defects	-
Abnormal texture	< 6
Abnormal colour	< 6
Stems	< 5
TOTAL	< 17
Harmless extraneous material	1 / kg
Pits and/or pit fragments	1 / kg

PRESENCE OF ALLERGENS

Allergen / If yes, Measures to avoid contamination	In product		Same line		Facility	
	YES	NO	YES	NO	YES	NO
Tree nuts and their products		X		X		X
Honey and bee products (including royal jelly)		X		X		X
Gluten		X		X		X
Egg and egg products		X		X		X
Fish (anchovy)		X		X	X	
Soya beans and their products		X		X		X
Nut		X		X		X
Peanut		X		X		X
Sesame		X		X		X
Wheat		X		X		X
Rye		X		X		X
Beef		X		X		X
Pork		X		X		X
Chicken		X		X		X
Maize		X		X		X
Cocoa		X		X		X
Yeast		X		X		X
Legumes & pulses		X		X		X
Sunflower seed		X		X		X
Poppy seed		X		X		X
Lactose		X		X		X
Cow's milk protein		X		X		X
Shellfish & crustaceans		X		X		X
Soya oil		X		X		X
Nut oil		X		X		X
Peanut oil		X		X		X
Sesame oil		X		X		X
Glutamate*		X		X	X	
Benzoic acid + parabens (E210-E227)		X		X		X
Azo dyes		X		X		X
Tartrazine (E102)		X		X		X
Cinnamon		X		X		X
Vanillin		X		X		X
Coriander		X		X		X
Celery		X		X		X
Umbelliferae		X		X		X
Lupin		X		X		X
Molluscs		X		X		X
Sulphite		X		X	X	
Mustard		X		X		X

*Glutamate is not an allergen, but it is possible that some asthmatic people could have a special sensibility to it.

NUTRITION INFORMATION (100G DRAINED WEIGHT)

Nutrient	Content	% DRI	Nutrient	Content	% DRI
Calories (kJ)	530	6	Vitamin A as retinol (µg)	56,00	7
Calories (kcal)	129	6	Vitamin E as tocopherol (mg)	3,70	30
Total fat (g)	13,00	20	Vitamin C as ascorbic acid (mg)	0,00	0
Saturated fat (g)	2,20	11	Calcium (mg)	62,80	7
Mono-unsaturated fat (g)	9,30	-	Phosphorous (mg)	8,50	1
Poly-unsaturated fat (g)	0,90	-	Iron (mg)	5,30	37
Trans fat (g)	0,10	-	Magnesium (mg)	9,80	2
Cholesterol (mg)	0,31	-	Zinc (mg)	0,10	1
Total carbohydrates (g)	0,00	0	Potassium (mg)	24,50	1
Sugars (g)	0,00	0	Copper (mg)	0,20	20
Organic Acids (g)	0,10	-	Manganese (mg)	0,20	10
Dietary Fiber (g)	3,00	12	Chrome (µg)	0,50	1
Proteins (g)	0,50	2	Moisture (g)	78,70	-
Sodium (g)	0,60	25	Ash (g)	2,00	-
Salt (g)	1,50	25			

Data obtained from ASEMESA (Spanish Exporters and Manufacturers of Table Olives Association)

PACKAGING UNIT

Component	Volume (ml)	Material	Weight (g)	Other data
Packaging	4.250	tin free steel	286	245,3 x 153,5 mm
Lid	-	tin free steel	50	-

LOT / CODE IDENTIFICATION

Alphanumerical characters	Digits
L - &&&&/0000	0000/0000
<ul style="list-style-type: none"> Letter L stands for production lot / batch. 3 first letters stands for production day in Julian Calendar (A=1, B=2, C=3, D=4, E=5, F=6, G=7, H=8, I=9, J=0). Last letter represents the year (C = 2.013, D = 2.014...). The last 4 digits are an internal production order. 	<ul style="list-style-type: none"> First 3 digits (before the slash) stand for the production day, while the fourth indicates the year. The last 4 digits are just an internal production order in our computer system.
<i>Example - 'L - AJFC/3550': an item produced on the day 106 of year 2.013 (April 16th 2.013).</i>	<i>Example - "0521/3550": an item produced on the day 052 of year 2.011 (February 21th 2.011).</i>

FINISHED PRODUCT TESTING AND POSITIVE RELEASE BEFORE THE DELIVERY TO CUSTOMER

Test	Realized	Test	Realized
Ph	yes	Overlap/closure control	yes
Acidity	no	Weight	yes
Salt content	yes	Sterilizing control	yes
Microbiological tests	random	Labelling control	yes
Metal detection	yes	Packaging control	yes
Foreign bodies control	yes		

COMMENTS

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