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|--|---------------------------------|---|
|  | <b>TECHNICAL SPECIFICATIONS</b> |   |
|  |                                 | <b>Version : 03/2017</b><br><b>Page : 1/3</b> |

**BLACK PITTED OLIVES IN TIN 5/1**

|  |  |
|--|--|
| <b>1. FINISHED PRODUCT</b>   |  |
| <b>1.1. DLUO</b>   | <b>SPECIFICATIONS</b>  |
| Production date  | Batch on the lid or label cartons  |
| DLC / DLUO   | 3 years  |
| Thermal treatment  | sterilization 121.1 ° C for 28 min   |
| Specifications conditions of storage after opening: Shelf life after opening | After opening, store refrigerated in an hygienic, airtight non-metallic recipient and consume within 7 days. |

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|---|
| <b>1.2. INGREDIENTS</b>   |
| <b>Ingredients:</b> Black Olives: 48%, Brine: 52% with potable water, salt: 2 to 4%, and conservator: lactic acid (E270) < 0.05 g/kg; ferrous gluconate (579): < 0.015g/Kg. |

**1.3. NUTRITIONAL INFORMATION per 100g:** (as annex XV of EC/1169/2011)

|                    |       |      |
|--------------------|-------|------|
| Energy             | 175.6 | Kcal |
|                    | 734   | kJ   |
| Fat                | 17.2  | g    |
| of which saturated | 2.5   | g    |
| Carbohydrates      | 3.4   | g    |
| of which sugars    | 0     | g    |
| of which starch    | -     | g    |
| Fibres             | 4.28  | g    |
| Proteins           | 1.8   | g    |
| Na                 | 1.08  | mg   |
| Salt               | 2.70  | g    |
| Cholesterol        | 0     | g    |

|   |                                     |
|---|-------------------------------------|
| <b>1.4. PRODUCT DESCRIPTION: ORGANOLEPTIC</b> |                                     |
| <b>PARAMETERS</b>                             | <b>SPECIFICATIONS – TOLERANCES</b>  |
| Appearance                                    | Liquid of cover clear and limpid    |
| Appearance                                    | Black brilliant uniform             |
| Color   | Pleasant deprived of smell abnormal |
| Smell   | Held and firmness of olives         |
| Texture                                       | characteristic                      |

|  |                                 |   |
|--|---------------------------------|---|
|  | <b>TECHNICAL SPECIFICATIONS</b> |   |
|  |                                 | <b>Version : 03/2017</b><br><b>Page : 2/3</b> |

## 1.5. MICROBIOLOGICAL CHARACTERISTICS

### Table olives

According to the code of the good honest practices for olives of table:

| <i>product</i>        | micro-organisms                    | Nature of the criteria | Threshold ( <i>m</i> )         |
|-----------------------|------------------------------------|------------------------|--------------------------------|
| Black olives in brine | <i>Salmonella</i>                  | <i>Obligatory</i>      | <i>Absence in 25g</i>          |
|                       | <i>Pathogenic staphylococci</i>    | <i>obligatory</i>      | <i>&lt;1.10<sup>2</sup> /g</i> |
|                       | <i>Aerobic microorganisms</i>      | <i>Indicative</i>      | <i>&lt;10 /g</i>               |
|                       | <i>Sulphite-reducing anaerobes</i> | <i>Indicative</i>      | <i>&lt;10/g</i>                |
|                       | <i>Escherichia Coli</i>            | <i>obligatory</i>      | <i>&lt;10/g</i>                |
|                       | <i>Total coliforms</i>             | <i>Obligatory</i>      | <i>&lt;10/g</i>                |
|                       | <i>Yeast / mould</i>               | <i>Indicative</i>      | <i>&lt;10/g</i>                |
|                       | <i>Clostridium Perfringens</i>     | <i>Indicative</i>      | <i>&lt;10/g</i>                |

| PARAMETERS  | SPECIFICATIONS – MAXIMALES TOLERANCES  | REFERENCES METHODS                             |
|---|--|--|
| • Net Drained Weight  | 2000 g ± 1%  | Statistics weight                              |
| • Sizes   | NV = 19/21<br>NV = 22/25<br>NV = 26/29<br>NV = 30/33<br>NV = 34/37   | Numbers of olives at 100g ×0.7                 |
| <ul style="list-style-type: none"> <li>• Defects</li> <li>- Damage caused by abnormal farming care</li> <li>- Presence of the kernels</li> <li>- Presence of fragments the kernels</li> <li>- Foreign body.</li> <li>- Of the skin with affecting pulp</li> <li>- Wrinkled fruits</li> <li>- Soft or fibrous fruits</li> <li>-Abnormal colour</li> <li>- Dacus</li> <li>- Torn fruits</li> <li>- Of the skin without affecting pulp</li> <li>- Peduncles</li> <li>- Presence of inoffensive vegetal matter</li> <li>• <b>TOTAL DEFECTS</b></li> </ul> | Maximum tolerance per 100 fruits :<br><br>>0.5%<br>>0.5%<br><br>>3%<br>>2%<br>>3%<br>>4%<br>>3%<br>>3%<br>>1%<br>>3%<br>>1%<br>>1/Kg<br><br>≤12% | Visual observation – determination by counting |

|  |                                 |   |
|--|---------------------------------|---|
|  | <b>TECHNICAL SPECIFICATIONS</b> |   |
|  |                                 | <b>Version : 03/2017</b><br><b>Page : 3/3</b> |

### 1.7. CHEMICAL CHARACTERISTICS

| PARAMETERS     | SPECIFICATIONS | TOLERANCES | METHOD REFERENCES |
|----------------|----------------|------------|-------------------|
| • Content salt | 2°B - 4°B      | < 4.5°B    | Salinometre       |
| • pH           | 5.5 -7         | < 7,5      | pH-meter          |

### 1.8. CONTAMINANTS

- **HEAVY METALS:** accordance with the norms of the codex for olives of table:
  - Lead (Pb) : 1 mg / kg
  - Residues of pesticides: according with the European lawful standards residual union European limits and the reg 396/2005.
- **ALLERGENS :**
  - Absent (directives 2003/89/CE)
- **GENETICALLY MODIFIED MATERIAL :**
  - Absent