

Pitted, Halves or Sliced Kalamata Olives

Variety: *Olea europaea ceratocarpa*



Product Code(s): Pitted-OKPAVG/10, Halves-OKHAVG/10, Sliced-OKSAVG/10

Physical Description: mature Kalamata olives that have been cleaned, processed and pitted- then preserved in brine. Available whole, halved and sliced.

Ingredients: olives (55.5 % min), water, sea salt, red wine vinegar, sunflower oil

Country of origin: Greece

Packaging: 20 litre/ 17kg metal tin

Shelf life – Unopened: 2 years

Storage: a cool dry place out of direct sunlight.

Shelf life – Opened: 140 hours

Storage: a plastic sealable container & refrigeration.

Physical Parameters:

	Parameter	Limits	Test Method
X	Colour	Purple to light purple/ dark pink	Visual
X	Flesh Colour	Brown to tan	Visual
X	Flavour & Aroma	Slightly salty and typical of Kalamata olives	Organoleptic
X	Texture	Firm and tender	Organoleptic
X	Size/Count: Whole	290 - 330 / kg before pitting	Measurement
X	Size/Count: Halves	290 - 330 / kg before cutting	Measurement
X	Size/Count: Sliced	290 - 330 / kg before cutting	Measurement
X	Pits & Pit Fragments	Pits: 4 per kg max	Visual
		Pit Fragments: 0.4 % w/w dried weight	Weighing
X	Extraneous matter: leaves, stalks, stems	1 per kg max	Measurement
	Net weight	17 kg min	Measurement
X	Net drained weight	10 kg min	Measurement

Chemical Parameters:

	Parameter	Limits	Test Method
X	pH	3.5 - 4.2	AOAC 981.12
X	Salt: Sea	7 - 9 %	AOAC 971.27
	Acidity: % as lactic acid	0.3 - 0.6 %	AOAC 973.42

Microbiological Parameters:

	Parameter	Limits	Test Method
X	E Coli	Less than 10 cfu/g	AS 5013.15
X	Staphylococcus aureus	Less than 10 cfu/g	AOAC 987.09
X	Salmonella	Not detected in 25g	AS 5013.10

X Mandatory information required on certificates of analysis.

Nutrition Information: typical analysis.

	Per 100g
Energy	837 kJ
Protein	< 1 g
Fat, total	17.0 g
- saturated	3.0 g
- trans fatty acids	< 0.1 g
Carbohydrate	7.0 g
- sugars	< 1.0 g
Dietary Fibre	< 1.0 g
Sodium	1500 mg

Source: Supplier.

Average values quoted as a guide only.

ALLERGENS:

Allergen Statement: the presence or absence of allergens is defined according to the following ranking:

1. Present-naturally found or deliberately added to the food.
2. May be present in trace amounts due to cross contamination in the field
3. Completely absent.
4. Refined from a potential allergen but all protein removed during refining.
5. Substance is packed on; the same production line or within the same production facility*

*HACCP and GMP are in place and all precautions are taken to prevent such contamination.

Allergen Type	Rank	Comments/Controls
Added sulphites >10mg per kg	3	
Allergenic oils: peanut, soy, sesame, nut, fish.	3	
Bee products: royal jelly, bee pollen, propolis	3	
Cereals containing gluten and their products inc wheat, rye barley, oats, spelt & their hybridised strains	3	
Crustacea and their products	3	
Egg and egg products	3	
Fish and fish products	3	
Milk and milk products	3	
Nuts and nut products	3	
Peanuts and peanut products	3	
Sesame seed and sesame products	3	
Soya beans and soya products	3	

Other sensitive substances	Rank	Comments
Antioxidants BHA, BHT, tocopherols	3	
Aspartame	3	
BSE	3	
Caffeine	3	
Celery	3	
Chloropropanols (3-MCPD or 1,3 DCP)	3	
Flavour enhancers inc MSG	3	
Garlic and Onion	3	
Guarana or extracts of guarana	3	
Kola beverages with added caffeine	3	
Legumes/ Pulses other than soya	3	
Maize or maize derivatives	3	
Meat or meat derivatives	3	
Plant sterol esters	3	
Polyols or polydextrose	3	
Preservatives	3	
Quinine	3	
Seeds other than sesame	3	
Sweeteners excluding sugar	3	
Yeast	1	From natural micro flora in olives

Dietary status:

Free from added MSG	Yes	Lacto-ovo-	Yes
Free from artificial colouring	Yes	Lacto-	Yes
Free from artificial flavouring	Yes	Suitable for coeliacs	Yes
Vegetarian	Yes	Kosher	Certified Suitable
Vegan	Yes	Halal	Suitable but not certified

Other status:

Genetically Modified	Non GMO	Irradiation	Not Treated
Ethylene Oxide	Not Treated		

Process Controls:

Parameter	Equipment	Control Details/Limits
Inspection	Visual	Continuous on line inspection
Metal Detection	Metal Detector	Limits: Ferrous-2.5 mm, Non ferrous-2.5 mm, Stainless Steel-3.0 mm

Packaging:

Primary:

Tin Tare Weight kg	1.00 – 1.10	Pack Type	Square steel tin with lid
Tin Gross Weight kg	20.0 – 21.0	Tin Dimensions: mm	L-235 x W-235 x H-345 Lid Diam-135
Batch Coding	FT Batch number	Lot Coding	NA
Print Colours pms	Various	Barcode: TUN	NA
Packing/ Date Coding	Production & Best Before dates as dd mmm yyyy on label on side of tin		
Note: Packaging is Food Grade approved			

Palletising:

Units per pallet	48	Layers x Tins	3 x 16	Pallet Pattern	16U1
Pallet Type	Timber	Pallet Code	NA	Pallet Weight kg	43 - 45
Pallet Sheet/ Pad	Yes	Pallet Sheet Code	NA	Weight inc pallet kg	1003 - 1053
Pallet Label	NA	Pallet Label Code	NA	Stretchwrap	Yes
Pallet dimensions mm	L-1165 x W-1165 x H-1185				

Storage & Transportation:

Storage Conditions	Cool, clean, dry place, free from; toxic chemicals, odours, vermin & insect infestation.				
Storage Temperature	Ambient	Humidity	65 % max	Pallet Stacking	2 pallets high max
Transportation	Tray truck: Tautliner (curtains) or Open Tray (dependent on weather)				

This product meets the requirements of the FSA NZ Food Standards Code.