



EXTERNAL DOCUMENT

Sliced Black Olives 3kg



Core Details

Brand	Riviana Food Services
Product	Sliced Black Olives 3kg
Riviana Product Number	2600156
APN	9300602354831
TUN	19300602354838

Product Information

Organoleptic properties	<p>Sliced black olives have a smooth, glossy skin with a firm texture but should not be excessively soft or mushy. The olives are sliced in parallel segments of fairly uniform thickness. Colour can range from deep black on skin and a light black to grey for the flesh. The brine should be dark brown in colour and a free flowing liquid with no sedimentation visible. Slightly salty flavour with a hint of lactic acid taste. Free from off or objectionable odours.</p>
Appearance	<p>Grid 1cm X 1cm.</p> 

Ingredients

Ingredient List on Label	Black Olives (52%), Water, Salt, Colour (579).
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Nutritional Information

Serving Size	Servings per package: 78 Servings size: 20g (of olives)	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	122 kJ	611 kJ
Protein	0.2 g	1.2 g
Fat - total	2.9 g	14.4 g
-- Saturated	0.5 g	2.4 g
Carbohydrate	0.2 g	0.9 g
-- sugars	0.1 g	0.5 g
Sodium	142 mg	711 mg

Allergens

Allergen Statement on Label	Absent
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GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Not certified
Halal	Certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Product of Spain
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Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions.
Storage Conditions (opened)	Refrigerate at or below 4°C. Olives should be covered in brine.
Shelf Life (unopened)	3 years
Shelf Life (opened)	Within two weeks
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	280/320 L-6 AEIJ/9042 F-41114141 11.33
Inner coding - Explanation	280/320 = Olive size L-6=Factory code AEI=Date of production, Julian code, A=1, B=2 etc (8th June) J=Last digit of year of production, A=1, B=2 etc (2010) F-4111414111.33=Product code Date of production is 8th of June 2010
Inner coding - Position	Top of can
Inner coding - Type	Inkjet
Outer coding - example	280/320 L-6 AEIJ/9042 F-41114141 11.33
Outer coding - Explanation	280/320 = Olive size L-6=Factory code AEI=Date of production, Julian code, A=1, B=2 etc (8th June) J=Last digit of year of production, A=1, B=2 etc (2010) F-4111414111.33=Product code Date of production is 8th of June 2010
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	3 kg (min)
Net Weight Method	Electric balance
Drained Weight Limits	1560 g (min)
Drained Weight Method	Electric balance
Vacuum Limits	> 4 "Hg
Vacuum Method	Vacuum Gauge
Headspace Limits	N/A
Headspace Method	Ruler

Microbiological Properties

Standard Plate Count Limits	< 10 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	< 10 cfu/g
Yeast and Moulds Method	AS 5013.29
Lactic Acid Bacteria Limits	< 10 cfu/g
Lactic Acid Bacteria Method	CMMEF. APHA 4th Ed. - 2001
Enterobacteriaceae Limits	< 10 cfu/g

Enterobacteriaceae Method	AS 5013.21
E.coli Limits	< 10 cfu/g
E.coli Method	AOAC 991.14
Bacillus cereus Limits	< 10 cfu/g
Bacillus cereus Method	AS 5013.2
Staphylococcus aureus Limits	< 10 cfu/g
Staphylococcus aureus Method	AOAC 2003.07
Salmonella Limits	Absent in 25 g
Salmonella Method	AOAC 996.08
Listeria monocytogenes Limits	Absent in 25 g
Listeria monocytogenes Method	AOAC 2004.02

Chemical Properties

pH Limits	6 - 8
pH Method	AOAC 981.12
Salt (°) Limits	1.5 – 3.5
Salt (°) Method	Salt Meter
Ferrous Gluconate Limits	<150 ppm
Ferrous Gluconate Method	Iron Test
Pesticides Limits (FICA Requirement)	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	04-048 Pesticides in Food by GC/MS
Lead Limits	0.1 mg/kg
Lead Method	ICP
Tin Limits	250 mg/kg
Tin Method	ICP

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	

Miscellaneous

Other information for label	
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Packaging - Marketing

Carton Configuration	3 x 3kg
Pallet Configuration	6 layers x 8 cartons = 48 cartons (for internal warehousing purposes)

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