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Product Title: PITTED BLACK OLIVES

Secondary Description: STERILISED PITTED BLACK OLIVES IN BRINE

Pack & Size: 3 X 4,1 kg

Outers Per Pallet: 56 - 84 (70)

Drained Weight: 2000g
Country of Origin: SPAIN

Ingredients: Water, Black Olives, Water, Salt, Stabiliser (Ferrous Gluconate)

Instructions for Use:

Cooking Instructions: N/A

Storage Instructions: KEEP IN COOL AND DRY PLACE.

ONCE OPENED, KEEP REFRIGERATED AND CONSUME WITHIN 7 DAYS

Date Marking: BEST BEFORE: SEE ON BASE: DD/MM/YYYY

Allergens: N/A

May Contain Allergens: NO CONTAIN ALLERGENS

Modified Atmosphere Pack: NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0	
Constituents	Per 100g (drained)	Per Portion	
Energy kJ	552	0	
Energy kcal	134	0	
Fat	14.0	0.0	
of which saturates	2.2	0.0	
Carbohydrates	0.0	0.0	
of which sugars	0.0	0.0	
Fibre	3.0	0.0	
Protein	0.5	0.0	
Salt	2.0	0.0	

Sodium (not declared on label) 0.80 0.00

TECHNICAL DETAILS

Shelf Life: 1095 DAYS

Shelf Life on Delivery to Lefktro UK 730 DAYS

Ltd:

Shelf Life Once Opened: 7 DAYS

Temperature on Delivery: MINIMUM 0 MAXIMUM 40

Coding: Inner LJJJYYY HH:HH

Coding: Outer STCKER WITH BRAND + PRODUCT + EAN 13 + DUN 14

1 Pitted black olives 4.1Kg OLI14 V3 CHECKED.xlsx

JJJ -> JULIAN DAY (3 DIGITS) YYY -> YEAR (3 DIGITS) HH -> HOUR (2 DIGITS) MM -> MINUTES (2 DIGITS) BEST BEFORE DD/MM/YYYY ORGANOLEPTICAL Appearance: PITTED WHOLE OLIVES IN CLEAR BRINE SOLUTION Colour: BLACK COLOUR. TYPICAL OF VARIETY Flavour: MILD, SALTINESS Odour: RIPE Texture: FIRM Is the product packed to a known standard, e.g. Campden Grade? SUITABLE FOR Vegans Vegans YES Halai (Certified) Vegans YES Low Sait Diet NO Coeliacs (Gluten Free) Kosher (Certified) NO Lactose Intolerant Diet YES PHYSICAL STANDARDS Parameter Tolerance Frequency Method DRAINED WEIGHT (g) 1970 - 2030 1 LOT EACH HOUR WEIGHING NET WEIGHT (g) 4038,5 - 4161,5 1 LOT EACH HOUR WEIGHING SIZE - CALIBER (olives/kg) 340 - 360 1 LOT EACH HOUR WEIGHING SIZE - CALIBER (olives/kg) 340 - 360 1 LOT EACH HOUR COUNT			
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SIZE - CALIBER (Olives/kg) S40 - S00 I LOT EACHTHOUR COOK			
SOFT, WRINKLE OR FIBROUS ≤ 6 1 LOT EACH HOUR COUNT			
SOFT, WRINKLE OR FIBROUS ≤ 6 1 LOT EACH HOUR COUNT FRUITS (%)			
DEFECTS OF EPIDERMIS ≤ 12 1 LOT EACH HOUR COUNT AFFECTING PULP			
AFFECTING POLP			
DEFECTS OF EPIDERMIS - 1 LOT EACH HOUR COUNT			
WITHOUT AFFECTING PULP (%)			
PEDUNCULES ≤3 1 LOT EACH HOUR COUNT			
ROTATED FRUITS (%) ≤5 1 LOT EACH HOUR COUNT			
EMPTY (%) ≤ 10 1 LOT EACH HOUR COUNT			
STONES AND FRAGMENTS OF ≤1 1 LOT EACH HOUR COUNT STONE (%)			
SUM OF TOTAL DEFECTS (%) ≤ 17 1 LOT EACH HOUR COUNT			
STRANGE SUBJECTS INOCUAS 1 1 LOT EACH HOUR COUNT			
(unit/kg)			
CHEMICAL			
Parameter Tolerance Frequency Method			
PH 5,0-9,0 1 LOT EACH HOUR PH-METER			
SALT (%) 2,0 - 3,0 1 LOT EACH HOUR MOHR METHOD			
MICROBIOLOGICAL			
Organism Tolerance Frequency Method			
STERILISED PRODUCT Fo >15 N/A N/A			

PESTICIDE RESIDUES	REGULATI	ON (CE) 396/20	05					
	SAMPLES OF OLIVES ARE SHIPPED RANDOMLY EVERY THREE MONTHS TO LABORATORY ACCREDITED ENAC FOR PESTICIDE ANALYSIS							
PACKAGING								
Туре	Component		Material	Dimensi	ions & Weight	% from	Recyclable?	
						recycled material	,	
Primary Packaging (Inner)	TIN		METAL	·	153,5 mm diameter x 245 mm height; 311,3g		Υ	
Secondary Packaging (Outer)	TRAY		CARD	480 mm	480 mm large x 160		Υ	
, , ,					mm width x 60 mm height; 60g			
	SHRINKFI	IM	PLASTIC	_	480 mm large x 160		v	
	STIMININET	LIVI	1 173110		_	0	['	
	1				mm width x 245 mm			
			1		height; 24g			
Tertiary Packaging (shrinkwrap	FILM PAL	LET	0		m large x 1000	0	Υ	
etc.)				mm wid	mm width x 150 mm			
				height;	height; 520g			
				1200 mm large x 1000				
	PALLET			mm wid	lht	N/A	Υ	
				20 Kg		,		
PRODUCT CONTAINS INFORMA	TION							
Wheat & Wheat Derivatives	NO	Beef Products	Beef Products		Poultry	Poultry		
Gluten >20ppm	NO	Poultry Produc	ts	NO	Rennet		NO	
oya/ Soya Products	NO	Caffeine	Caffeine		Sesame	Sesame		
tye	NO	Casiene	Casiene		Other Seeds	Other Seeds		
arley	NO	Celery		NO	Whey	Whey		
Dats	NO	Cocoa		NO	Yeast and deriv	Yeast and derivatives		
Garlic	NO	Crustaceans / S	Shellfish	NO	Sulphites			
Meat & Meat Products	NO	Molluscs		NO	Benzoates			
ork Products	NO	Lupin		NO		Irradiated Material		
amb Products	NO	Peanuts		NO		Hydrolysed Vegetable Protein Added Natural Colour		
gg/Egg Products ows Milk & Milk Products	NO NO	Nuts Unrefined Nut	Oils	NO NO			NO NO	
ows Milk & Milk Products heese	NO NO	MRM	Oils	NO	Artificial Prese BHA / BHT	i vatives	NO NO	
actose	NO	Additives		YES	Lecithin		NO	
dded Sugar	NO	Azo Dyes		NO	MSG			
dded Salt	YES	Artificial Colou	r	NO		Hydrogenated / Trans Fats		
nimal Fat	NO	Maize		NO	Alcohol	,	NO NO	
ish Products	NO	Mustard		NO	Artificial Sweeteners		NO	
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Issue No