


PRODUCT FULL NAME
Standard Sliced Green Hojiblanca Olives in tin plate can

CUSTOMER	BRAND
ADFONG	COOPOLIVA

PRODUCT DETAILS		
Property	Description	
Olive variety	Hojiblanca	
Colour	Green	
Type	Sliced	
Quality	Standard	
Composition	Olives, water, salt and citric acid	
		
Drained / Net weight (g)	1.560	3.000
Package / Dimensions	3100 ml tin plate can	153,5 x 178,3 mm
Weight tolerances (g)	T1 = 1537	' e ' mark in Drained Weight*
	T2 = 1513	



SUPPLIER DATA		
Property	Description	
Name	AGRO SEVILLA ACEITUNAS S.C.A.	
Health Mark	ES - 21.0000717/SE - CE	
Work Centre	Head Office	Production Plant
	Address	Av. de la Innovación s/n Ed. Paseo Castel Madama s/n Rentasevilla, 8 th floor 41020 Sevilla (SPAIN)
Contact	Sian Enticott	Jose Miguel Vargas
Position	Area Manager	Quality Manager
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* A maximum of up to 2,5% of the packages is ensured to be below T1 value.

CHARACTERISTICS	
Property	Description
Organoleptic properties	Typical taste and smell free from strange odours or flavours.
Intention of use	Suitable for people without age limitations, for direct consumption or inclusion in culinary preparations. In case of allergies, see ingredient and allergen declarations.
Production process	Olives are harvested not in their total ripeness and lose their bitterness by alkaline treatment. After this, they undergo a natural lactic fermentation.
GMO & Irradiation	All the olives supplied, and additives used, have not suffered any genetic manipulation nor irradiation.
Chemicals	No chemicals are used for product preservation.
Preservation method	Pasteurised product with Pu > 15 (10' at 85 °C), sterile, free of pathogens and their toxins or any other source of contamination.
Vacuum	> 4 cm Hg
Storage & transport requirements	To be kept in a dry cool place away of day light, between 20-25°C of temperature and 40-55% of RH. Avoid sudden changes of temperature.
Shelf life	36 months from date of production.
Open shelf life	15 days from opening. Refrigerate from 1 to 5 °C. Keep the olives in the brine.

INGREDIENT DECLARATION			
Ingredient	%	Function	
Olives	52,00		
Water	45,29		
Salt	2,53		
Citric Acid	0,18	Acidity Regulator (E-330)	
TOTAL	100,00		

PHYSICAL PARAMETERS*				
Defect	%	Frequency		
Broken Slices	≤ 20	10.000 kg		
Harmless extraneous material	1 / kg	10.000 kg		
Pits and/or pit fragments	1 / 300 g	10.000 kg		

CHEMICAL PARAMETERS				
Parameter	Minimum	Maximum	Method	Frequency
Ph	-	4,0	pH-meter	Each 10.000 Kg
Salt (%)	4,0	6,0	Measured with AgNO ₃	
Acidity (% lactic acid)	0,40	0,60	Measured with NaOH	
Lead (ppm)	-	0,10	ICP-MS	Monthly
Cadmium (ppm)	-	0,05		
Tin (ppm)	-	200		
Pesticides	Annual external analysis against near to 200 compounds. For internal purchases within the Group 10% of the crop is randomly tested, while for external ones up to 100% is sampled and tested.			

MICROBIOLOGICAL PARAMETERS*			
Micro-organism	cfu/g	Method	Frequency
Listeria monocytogenes	Abs. 25 g	Culture in specific environment	Weekly
Mould	< 10	Culture in specific environment	Weekly
Yeast	< 10	Culture in specific environment	Weekly

*According to International Olive Council trade standard applying to table olives RES-2/91-IV/04. and World Health Organisation food standard CODEX STAN 66-1981.

*Maximum values at best before date.

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


*Glutamate is not an allergen, but it is possible that some asthmatic people could have a special sensibility to it. **Allergens not handled directly. They come already packed to be labelled, so they do not pose a risk.

NUTRITIONAL INFORMATION* (100 g DRAINED WEIGHT)							
Nutrient	Per 100 g	% DRI	Nutrient	Per 100 g	Per serving	% DRI	
Calories (kJ)	531	6	Vitamin A as retinol (µg)	57,00		7	
Calories (kcal)	129	6	Vitamin E as tocopherol (mg)	4,00		33	
Total fat (g)	13,00	20	Vitamin C as ascorbic acid (mg)	0,00		0	
Saturated fat (g)	2,00	10	Calcium (mg)	83,00		10	
Mono-unsaturated fat (g)	9,00	-	Phosphorous (mg)	7,00		1	
Poly-unsaturated fat (g)	0,80	-	Iron (mg)	0,50		3	
Trans fat (g)	0,10	-	Magnesium (mg)	15,00		4	
Cholesterol (mg)	0,22	0	Zinc (mg)	0,30		3	
Total carbohydrates (g)	0,00	0	Potassium (mg)	46,50		2	
Sugars (g)	0,00	0	Copper (mg)	0,20		20	
Organic Acids (g)	0,50	-	Manganese (mg)	0,10		5	
Dietary Fiber (g)	3,20	12	Chrome (µg)	30,00		85	
Proteins (g)	0,80	0	Moisture (g)	76,70			
Sodium (g)	2,00	83	Ash (g)	4,10			
Salt (g)	5,00	83					

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

COMMENTS

LOT & CODE IDENTIFICATION	
L - &&&& / 0000	
L - &&&& /	- Letter L stands for lot and 3 first letters stands for production day in Julian Calendar (A=1, B=2, ..., I=9, J=0). - Last letter represents the year (C = 2.013, D = 2.014...).
0000	The last 4 digits are an internal production order.
Example	L - AJFC / 3550 : an item produced on the day 106 of year 2.013 (April 16th 2.013).

APPROVAL	
Producer Conformity	Customer Agreement
Jose Miguel Vargas	Name
QA MANAGER	Position
24/09/2018	Date
	Sign & Stamp

