


PRODUCT FULL NAME
Pitted Black Hojiblanca Olives (280-320) in tin plate can

CUSTOMER	BRAND
ADFONG	AGS-SEV

PRODUCT DETAILS		
Property	Description	
Olive variety	Hojiblanca	
Colour	Black	
Type	Pitted	
Size	280-320	
Composition	Water, olives, salt and ferrous gluconate	
		
Drained / Net weight (g)	2.000	4.300
Package / Dimensions	4250 ml tin plate can	153,5 x 245,3 mm
Weight tolerances (g)	T1 = 1970	'e' mark in Drained Weight*
	T2 = 1940	

SUPPLIER DATA		
Property	Description	
Name	AGRO SEVILLA ACEITUNAS S.C.A.	
Health Mark	ES - 21.00717/SE - CE	
Work Centre	Head Office	Production Plant
	Av. de la Innovación s/n Ed. Rentasevilla, 8 th floor 41020 Sevilla (SPAIN)	Paseo Castel Madama s/n 41590 La Roda de Andalucía, Sevilla (SPAIN)
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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 human consumption without age limitations for direct consumption and for inclusion in culinary preparations. In case of allergies, see ingredient and allergen declarations.
Production process	Olives are harvested not in their total ripeness and are darkened through an oxidation process, losing their bitterness by treatment with an alkaline treatment with bleach.
GMO & Irradiation	All the olives supplied, and additives used, have not suffered any genetic manipulation nor irradiation.
Chemicals	No chemicals are used for the preservation of product.
Preservation method	Sterilized product with Fo > 15 (heating during 30 minutes at 121,1 °C), exempt from pathogenic germs and toxins or any other contaminating source.
Vacuum	> 4 cm Hg
Storage & transport requirements	Keep dry and cool, away of day light. Refrigerate after opening (1-5 °C). Keep the olives in its brine.
Shelf life	36 months from date of production.
Open shelf life	15 days from opening.

INGREDIENT DECLARATION			
Ingredient	%	Function	
Water	51,81		
Olives	46,51		
Salt	1,65		
Ferrous Gluconate	0,03	Stabilizer (E-579)	
TOTAL	100,00		

PHYSICAL PARAMETERS*				
Defect	%	Frequency		
Broken fruit	< 5	10.000 kg		
Blemished fruit	< 6	10.000 kg		
Mutilated fruit	< 4	10.000 kg		
Shrivelled fruit	< 3	10.000 kg		
Stuffing defects	-	-		
Abnormal texture	< 6	10.000 kg		
Abnormal colour	< 6	10.000 kg		
Stems	< 5	10.000 kg		
TOTAL	< 17	10.000 kg		
Harmless foreign matter	1 / kg	1 / Kg		
Pits / pit fragments	< 1	< 1		

CHEMICAL PARAMETERS				
Parameter	Minimum	Maximum	Method	Frequency
Ph	6,0	8,0	pH-meter	Each 10.000 Kg
Salt (%)	1,5	3,5	SALT-meter	
Iron content (ppm)	-	150	iron test	
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 external ones up to 100% is sampled and tested.			

MICROBIOLOGICAL PARAMETERS*			
Micro-organism	cfu/g	Method	Frequency
Clostridium	< 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	NO	Lactose	NO	NO	NO
Honey and bee products	NO	NO	NO	Cow's milk protein	NO	NO	NO
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	NO
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


* This is an outsourced product, so these values apply to the supplier facilities. Glutamate is not an allergen, but it is possible that some asthmatic people could have a special sensibility to it.

NUTRITION INFORMATION* (100 g DRAINED WEIGHT)							
Nutrient	Per 100 g	Per serving	% DRI	Nutrient	Per 100 g	Per serving	% DRI
Calories (kJ)	530		6	Vitamin A as retinol (µg)	56,00		7
Calories (kcal)	129		6	Vitamin E as tocopherol (mg)	3,70		30
Total fat (g)	13,00		20	Vitamin C as ascorbic acid (mg)	0,00		0
Saturated fat (g)	2,20		11	Calcium (mg)	62,80		7
Mono-unsaturated fat (g)	9,30		-	Phosphorous (mg)	8,50		1
Poly-unsaturated fat (g)	0,90		-	Iron (mg)	5,30		37
Trans fat (g)	0,10		-	Magnesium (mg)	9,80		2
Cholesterol (mg)	0,31		0	Zinc (mg)	0,10		1
Total carbohydrates (g)	0,00		0	Potassium (mg)	24,50		1
Sugars (g)	0,00		0	Copper (mg)	0,20		20
Organic Acids (g)	0,10		-	Manganese (mg)	0,20		10
Dietary Fiber (g)	3,00		12	Chrome (µg)	0,50		1
Proteins (g)	0,50		0	Moisture (g)	78,70		
Salt (g)	2,50		41	Ash (g)	2,00		

*Data obtained from ASEMESSA (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
11/10/2016	Date
	Sign & Stamp

