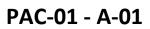
SUPPLIER DATA



Acidity Regulator (E-330)

10/10/2016



PRODUCT FULL NAME

Pitted Green Hojiblanca Olives (280-320) in tin plate can

CUSTOMER	BRAND
ADFONG	AGS-SEV

AGRO SEVILLA ACEITUNAS S.C.A.

Description

ES - 21.00717/SE - CE

Property

Health Mark

Citric Acid

TOTAL

Name

PRODUCT DETAILS			
Property	Description		
Olive variety	Hojiblanca		
Colour	Green		
Туре	Pitted		
Size	280-320		
Composition	Water, olives, salt and citric acid		
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		Drained Weight*
* A maximum of up to 2.5% of the r	T2 = 1940		

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 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 the preservation of product.			
Preservation method	Pasteurised product with Pu > 15 (10 minutes at 85 °C), sterile, free of pathogens and their toxins or any other source of contamination.			
Vacuum	> 4 cm Hg			
Storage & transport requirements	Keep dry and cool, away of day light. Refrigerate after opening (1-5 ºC). Keep the olives in its brine.			
Shelf life	36 months from date of production.			
Open shelf life	15 days from opening.			

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 foerign matter	1 / kg	1 / Kg		
Pits / pit fragments	< 1	< 1		

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

Work Centre	Head Office	Production Plant
Address	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)
Contact	Jose Manuel Ruíz	Jose Miguel Vargas
Position	Area Manager	Quality Manager
E-mail	jmruiz@agrosevilla.com	jmvargas@agrosevilla.com
Telephone	+34 902 251 400	+34 954 016 045
Fax	+34 954 251 071	+34 954 016 355
INGREDIENT DECLARATION	N	
Ingredient	%	Function
Water	48,01	
Olives	46,51	
Salt	5,29	

0,19

100,00

CHEMICAL PARAMETERS					
Parameter	Minimum	Maximum	Method	Frequency	
Ph	3,2	3,9	pH-meter		
Salt (%)	4,0	6,0	Measured with AgNO3	Each 10.000 Kg	
Acidity (% lactic acid)	0,4	0,6	Measured with NaOH	10.000 Ng	
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 whithin 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		
Listeria monocytogenes	Abs. 25 g	Culture in specific environment	Weekly		
Mould	< 10	Culture in specific environment	Weekly		
Yeast	< 10	Culture in specific environment	Weekly		

^{*}Maximum values at best before date.

10/10/2016



LERGEN 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 an special sensibility to it.

NUTRITION INFORMATION* (100 g DRAI	NED WEIGHT)					
Nutrient	Per 100 g Per serving	% DRI	Nutrient	Per 100 g	Per serving	% DRI
Calories (kJ)	600	7	Vitamin A as retinol (μg)	53,00		6
Calories (kcal)	146	7	Vitamin E as tocopherol (mg)	4,00		33
Total fat (g)	15,00	23	Vitamin C as ascorbic acid (mg)	23,90		29
Saturated fat (g)	2,00	10	Calcium (mg)	71,00		8
Mono-unsaturated fat (g)	10,00	YUL	Phosphorous (mg)	6,00		0
Poly-unsaturated fat (g)	1,10		Iron (mg)	0,40		2
Trans fat (g)	0,20	-	Magnesium (mg)	15,00		4
Cholesterol (mg)	0,26	0	Zinc (mg)	0,10		1
Total carbohydrates (g)	0,00	0	Potassium (mg)	42,80		2
Sugars (g)	0,00	0	Copper (mg)	0,10		10
Organic Acids (g)	0,30	-	Manganese (mg)	0,00		0
Dietary Fiber (g)	2,80	11	Chrome (μg)	16,00		45
Proteins (g)	0,90	0	Moisture (g)	75,90		
Salt (g)	5,00	83	Ash (g)	4,10		

^{*}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				

APPROVAL	
Producer Conformity	Customer Agreement
Jose Miguel Vargas	Name
QA MANAGER	Position
10/10/2016	Date
LA RODA DA CÍA - (Sevilla)	Sign & Stamp

(April 16th 2.013).

10/10/2016



