

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

CUSTOMER	BRAND
ADFONG	

PRODUCT DETAILS		
Property	Description	
Olive variety	Hojiblanca	
Colour	Black	
Type	Sliced	
Quality	Standard	
Composition	Olives, water, salt and ferrous gluconate	
Drained / Net weight (g)	1560	3000
Package / Dimensions	3100 ml tin plate can	153,5 x 178,3 mm
Weight tolerances (g)	T1 = 1537	'e' mark in Drained Weight on demand*
	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. Rentasevilla, 8th floor 41020 Sevilla (SPAIN)	Paseo Castel Madama s/n 41590 La Roda de Andalucía, Sevilla (SPAIN)
Contact	Siân Enticott	Jose Antonio Fernández
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. For 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 through alkaline treatment.
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	Sterilized product with Fo > 15 (35' at 121,1 °C), exempt from pathogenic germs and toxins.
Vacuum	≥ 4 cm Hg
Storage & transport requirements	Keep in dry cool place away of day light, at 20-25°C and RH 40-55%. Avoid sudden temperature changes.
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	46,51	
Salt	1,48	
Ferrous Gluconate	0,01	Stabilizer (E-579)
<b>TOTAL</b>	<b>100,00</b>	

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

CHEMICAL PARAMETERS				
Parameter	Minimum	Maximum	Method	Frequency
Ph	6,0	8,0	pH-meter	Each 10.000 Kg
Salt (%)	1,5	3,0	SALT-meter	
Iron content (ppm)	-	150	iron test	
Lead (ppm)	-	0,10	ICP-MS	Monthly
Cadmium (ppm)	-	0,05		
Tin (ppm)	-	200		
Mercury (ppm)	-	0,01	ICP-MS	Annually
Arsenic (ppm)	-	0,015		
Pesticides	Annual external analysis against >200 compounds.			

MICROBIOLOGICAL PARAMETERS*			
Micro-organism	cfu/g	Method	Frequency
Clostridium	< 10	Culture in specific medium	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	Per serving	% DRI	Nutrient	Per 100 g	Per serving	% DRI
Calories (kJ)	533		6	Vitamin A as retinol (µg)	53,00		6
Calories (kcal)	130		6	Vitamin E as tocopherol (mg)	4,30		35
Total fat (g)	13,00		20	Vitamin C as ascorbic acid (mg)	0,00		0
Saturated fat (g)	2,30		11	Calcium (mg)	79,20		9
Mono-unsaturated fat (g)	9,40		-	Phosphorous (mg)	8,40		1
Poly-unsaturated fat (g)	0,80		-	Iron (mg)	8,10		57
Trans fat (g)	0,10		-	Magnesium (mg)	8,30		2
Cholesterol (mg)	0,21		0	Zinc (mg)	0,50		5
Total carbohydrates (g)	0,00		0	Potassium (mg)	19,60		0
Sugars (g)	0,00		0	Copper (mg)	0,50		50
Organic Acids (g)	0,10		-	Manganese (mg)	0,10		5
Dietary Fiber (g)	3,00		12	Chrome (µg)	0,20		0
Proteins (g)	0,50		0	Moisture (g)	76,40		
Sodium (g)	0,72		30	Ash (g)	2,00		
Salt (g)	1,8		30				

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

COMMENTS

LOT & CODE IDENTIFICATION	
L - &&&& / 0000	
L - &&&& /	L for lot and 3 first letters for production day in Julian Calendar (A=1, B=2, ..., I=9, J=0). Last letter for the year (C=2013, D=2014...).
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 Antonio Fernández	Name
QA MANAGER	Position
26/11/2019	Date
	Sign & Stamp

