MANI

EST. 1979

Capers in extra virgin olive oil

Description: Tasty, fruity capers in extra virgin olive oil.

Article no.: 13401

Label description MANI Organic Capers in extra virgin olive oil

Net weight 180g **Drained weight** _____

CU packaging material(s) glass + metal lid

TU packaging material(s) cardboard

EAN code CU 5202423330091 **EAN code TU** 5202423601405

Units per carton 6 **Cartons per layer** 25

Layers per pallet 8

Shelf life 18 months **Origin:** GR+TK

Ingredients: capers* (65%) (origin: Turkey), extra virgin olive oil* (34%), sea-salt, vinegar*, citric acid.

*Product of certified organic farming

Production: Bläuel Greek Organic Products,
24024 Pyrgos, West Mani, Greece
Tel. +30 27210 77711, mail@blaeuel.gr

www.mani.organic
www.mani.bio

Distribution:
Mani Bläuel GmbH, Seidengasse 32, 1070 Vienna, Austria
Tel. +43 1 52 20 824, mail@mani.bio

Average nutritional values per 100g:
Energy 1324 kJ / 316 kcal
Total Fat 33,4 g
of which
saturated fat 5 g
monounsaturated fat 26 g
polyunsaturated fat 2,4 g
Carbohydrate 2,3 g
of which sugars 0 g
Fibre 2,2 g
Protein 1,3 g
Salt 3,1 g

Organic	v
Naturland FAIR	
Demeter	
Vegetarian	v
Vegan	v
Raw food	
Glutenfree	v
Eggfree	v
Dairyfree	v

Raw material specifications: Desalinated capers medium size in extra virgin olive oil. In accordance with regulation 834/07 on organic produce.

Heat treatment: There is no heat treatment.

Storage: At room temperature in olive oil.

Further information for consumers:

Finished product specifications:

- Organoleptic characteristics: Slightly salty capers, with a flavour of vinegar and fermentation in fruity extra virgin olive oil.

- Physical-chemical requirements: Salinity in the final product: 5%, Ph <3

- Microbiological specifications:

Total coliforms in 1 g (<100)
Escherichia coli in 1 g (<10)
Staphylococcus aureus in 1 g (<10)

Salmonella spp. in 25 g (absent)

Enterobacteria in 1 g (<10)
Clostridium perfringens in 1 g (<10)
Listeria monochitogenes in 25 g (absent)