

SPECIFICATION

HELLENIC SUN ORGANIC KALAMATA PITTED OLIVES

Product Description

Ready to eat organic Kalamata pitted olives variety in brine – fermented product, no preservatives.

County of Origin:

Greece

Ingredients:

Organic Kalamata olives*, water, sea salt, organic vinegar*, organic extra virgin olive oil*, lactic acid. * = organic farming

Organoleptic parameters

Taste and colour: Characteristic of Kalamata olives.

Analytical parameters

Salt content, %	7.0 – 9.0
Acidity, % in lactic acid	0.3 – 1.2
pH	< 4.3

Microbiological parameters

Free from any pathogens. Fermented product.

Allergy Declaration

Produced in a factory that uses **almonds** and **celery**.

Dietary advice

The product can be used in vegetarian, vegan, gluten free and lactose free diets.

Warnings

May contain pits or pit fragments.

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Nutritional Declaration (Typical value per 100g)

Energy	860kJ / 207kcal
Fat	21.3 g
Of which Saturates	3.1 g
Carbohydrate	0.9 g
Of which Sugars	0.8 g
Protein	1.9 g
Salt	6.0 g

Packaging

Food grade packaging

In plastic kegs.

Net weight: 3.3 kg; Drained net weight: 2 kg

Retail packs per outer case: 6 kegs

Pallet (1x1.2m): 49 cases in total

- Trays per layer: 7;
- Number of layers: 7

Storage

Product should be stored in a cool and dry place, away from direct exposure to heat and/or sunlight. Keep refrigerated after opening and cover with brine.

Shelf Life

12 months from date of production.

Coding-Labelling

Lot Number - Best before date (mm/dd/yyyy)

07L23L0251 - 07: Production date/ L: Production month

23: Production year/ L0251: product code-batch number.

Legal compliance

- IOC Trade Standard Applying to Table Olives COI/OT/NC no. 1 Dec 2004.
- Codex standard for table olives (CODEX STAN 66-1981)- Revision 1987, 2013.
- According to EU/UK & FDA legislation.

GMO & Irradiation

In compliance with Reg. (EC) 1829/2003 and 1830/2003 our products are free from GMOs.

The product has not been subjected to ionizing radiation according to the criteria of the directives of the European Community 1999/2 - 1999/3.