



Green Olives “al naturale” with coriander seed and pink peppercorns

Description: green “Konservoliá” olives characterized by fruity and spicy taste.

Traditionally cured, marinated in extra virgin olive oil with coriander seed and pink peppercorns and vacuum packed (“al naturale”). Suitable for raw food and vegan nutrition.

Article no.: 13321

Label description MANI organic greek olives green al naturale with Coriander Seed and Pink Peppercorns

Net weight 205g **Drained weight**

CU packaging material(s) glass + metal lid

TU packaging material(s) cardboard

EAN code CU 5202423133210 **EAN code TU** 5202423136211

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

Layers per pallet 8

Shelf life 14 months **Origin:** GR + NON EU

Ingredients: green olives*^o (96,8%), sea salt, extra virgin olive oil* (2%), pink peppercorns* (0,6%), coriander seed* (0,6%).

*Product of certified organic farming.

^o Naturland Fair certified (99%)

Average nutritional values per 100g:

Energy 614 kJ / 147 kcal
 Total Fat 14 g
 of which
 saturated fat 2,2 g
 monounsaturated fat 10 g
 polyunsaturated fat 1,5 g
 Carbohydrate 2 g
 of which sugars 0 g
 Fibre 4 g
 Protein 1,5 g
 Salt 3,4 g

Organic	v
Naturland FAIR	v
Soil Association	v

Vegetarian	v
Vegan	v
Raw food	v

Glutenfree	v
Eggfree	v
Dairyfree	v

Raw material specifications: Green “Konservolià” olives, of selected medium sizes, with a compact structure, acid taste, enriched with dried coriander seeds and pink peppercorns. Furthermore, in accordance with regulation 834/07 on organic produce.

Pasteurisation conditions: no heat treatment

Storage: at room temperature. Refrigerate after opening and consume within 3 weeks.

Further information for consumers: naturally fermented, raw product.

Finished product specifications:

- Organoleptic characteristics: Compact, characteristically spicy and fruity green olives, slightly or not at all bitter, lightly salted.

- Physical-chemical requirements:

Salinity in the final product: $5 \pm 1\%$, Ph $4 \pm 0,2$.

- Microbiological specifications:

Total coliforms in 1 g (<10)

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 monocitogenes in 25 g (absent)