



## Kalamata Olive Paste

**Description:** Mild fruity paste made from fine Kalamata olives. For the olive paste only organic olives, selected herbs and Mani Bläuel organic olive oil are used. The famous Kalamata Olive is characterized by its mild, juicy flavor. So is the Kalamata olive paste, a typical Greek appetizer, very aromatic and tasty.

**Article no.:** 13403

**Label description** MANI Organic Kalamata olive paste

**Net weight** 180g **Drained weight** \_\_\_\_\_

**CU packaging material(s)** glass + metal lid

**TU packaging material(s)** cardboard

**EAN code CU** 5202423281850 **EAN code TU** 5202423601436

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

**Layers per pallet** 8

**Shelf life** 24 months **Origin:** GR

**Ingredients:** Kalamata olives\*<sup>o</sup> (74%), green olives\*<sup>o</sup> (20%), extra virgin olive oil\* (5%), garlic\*, basil\*, oregano\*, sea salt, lactic acid.

\*Product of certified organic farming

<sup>o</sup>Naturland Fair certified (94%)

**Average nutritional values per 100g:**

Energy 1071 kJ / 256 kcal

Total Fat 25,1 g

of which

saturated fat 3 g

monounsaturated fat 19 g

polyunsaturated fat 3,1 g

Carbohydrate 1,4 g

of which sugars 0 g

Fibre 3,8 g

Protein 1,8 g

Salt 3,3 g

Organic	v
Naturland FAIR	v
Demeter	

Vegetarian	v
Vegan	v
Raw food	

Glutenfree	v
Eggfree	v
Yeastfree	v
Dairyfree	v

**Raw material specifications:** Kalamata olives of different sizes, mild flavor, black up to dark purple in colour, stored in brine 8 to 10% and Ph <4.2. In accordance with regulation 834/07 on organic produce.

**Pasteurisation conditions:** Pasteurized product.

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

**Further information for consumers:** Caution: may contain stones or fragments of stones.

**Finished product specifications:**

- Organoleptic characteristics: characteristic Kalamata olive flavor, slightly or not at all bitter, with fruity olive oil flavor and aroma from selected herbs, pleasantly salty.
- Physical-chemical requirements:  
Ph <4,2
- Microbiological specifications:

Total viable count in 1g (&lt;100)

Salmonella spp. in 25 g (absent)

Lactic acid bacteria in 1g (&lt;10)

Enterobacteria in 1g (&lt;10)

Total coliforms in 1 g (&lt;100)

Yeasts and moulds in 1g (&lt;20)

Escherichia coli in 1 g (&lt;10)

Clostridium perfringens in 1 g (&lt;10)

Staphylococcus aureus in 1 g (&lt;10)

Listeria monocitogenes in 25 g (absent)

**Health claims/nutrition claims:**

- HIGH UNSATURATED FAT - Replacing saturated fats with unsaturated fats in the diet contributes to the maintenance of normal blood cholesterol levels
- SOURCE OF FIBRE
- SOURCE OF IRON
- HIGH PHOSPHORUS
- SOURCE OF MAGNESIUM
- HIGH VITAMIN E - Vitamin E contributes to the protection of cells from oxidative stress