



Kalamata Olives in extra virgin olive oil

Description: Juicy organic olives characterized by their mild, fruity taste. Tree ripened, hand picked and naturally cured. Prepared in the traditional Kalamata manner and packed in fruity extra virgin olive oil. Suitable for raw food diet.

Article no.: 13302

Label description MANI organic greek olives Kalamata in extra virgin olive oil

Net weight 280g **Drained weight**

CU packaging material(s) glass + metal lid

TU packaging material(s) cardboard

EAN code CU 5202423330015 **EAN code TU** 5202423601450

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

Layers per pallet 8

Shelf life 18 months **Origin:** GR

Ingredients: Kalamata olives*^o (64%), extra virgin olive oil* (36%), sea salt, lactic acid.

*Product of certified organic farming.

^o Naturland Fair certified (64%)

Average nutritional values per 100g:

Energy 2013 kJ / 481 kcal
Total Fat 52,4 g
of which
saturated fat 7,5 g
monounsaturated fat 40 g
polyunsaturated fat 4,9 g
Carbohydrate 0,6 g
of which sugars 0 g
Fibre 2,6 g
Protein 1,3 g
Salt 2,2 g

Organic	v
Naturland FAIR	v
Soil Association	v

Vegetarian	v
Vegan	v
Raw food	v

Glutenfree	v
Eggfree	v
Yeastfree	
Dairyfree	v

Raw material specifications: Kalamata olives, selected medium sizes, with a compact structure, mild flavour, black up to dark purple in colour, in fruity extra virgin olive oil. In accordance with regulation 834/07 on organic produce.

Pasteurisation conditions: no heat treatment

Storage: at room temperature in olive oil.

Further information for consumers: naturally fermented, raw product.

Finished product specifications:

- Organoleptic characteristics: Compact, characteristically fruity tasted, ripe olives, slightly or not at all bitter, slightly salted.

- Physical-chemical requirements:

Salinity in the final product: $6 \pm 1\%$, Ph <4,2.

- Microbiological specifications:

Total coliforms in 1 g (<10)

Enterobacteria in 1 g (<10)

Escherichia coli in 1 g (<10)

Clostridium perfringens in 1 g (<10)

Staphylococcus aureus in 1 g (<10)

Listeria monocitogenes in 25 g (absent)

Salmonella spp. in 25 g (absent)

Nutrition claims/Health claims:

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