



Kalamata Olives al Naturale

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

Article no.: 13301

Label description MANI organic greek olives Kalamata al naturale

Net weight 205g **Drained weight** _____

CU packaging material(s) glass + metal lid

TU packaging material(s) cardboard

EAN code CU 5202423330077 **EAN code TU** 5202423601481

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

Layers per pallet 8

Shelf life 14 months **Origin:** GR

Ingredients: Kalamata olives*^o (99%), extra virgin olive oil*, oregano*, sea salt, lactic acid.

*Product of certified organic farming.

^oNaturland Fair certified (99%)

Average nutritional values per 100g:

Energy 1053 kJ / 252 kcal

Total Fat 26,2 g

of which

saturated fat 3,4 g

monounsaturated fat 19 g

polyunsaturated fat 3,8 g

Carbohydrate 1 g

of which sugars 0 g

Fibre 4 g

Protein 2 g

Salt 3,5 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, naturally debittered, selected medium sizes, with a compact structure, mild flavour, black up to dark purple in colour. 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 fruity tasted, ripe olives, slightly or not at all bitter, with a flavor of oil and oregano and slightly salted.

- Physical-chemical requirements:

- 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 FIBRE
- HIGH VITAMIN E - Vitamin E contributes to the protection of cells from oxidative stress.
- HIGH IRON
- HIGH PHOSPHORUS
- SOURCE OF MAGNESIUM