

SPECIFICATION

HELLENIC SUN GOURMET OLIVE MEDLEY PITTED, WITH BLACK PEPPER & CUMIN

Product Description

Ready to eat Gourmet Olive Medley pitted, with black pepper & cumin in brine – pasteurized, no preservatives, antioxidants.

County of Origin:

Greece

Ingredients:

Green olives 30% (olives, water, sea salt, citric acid), Kalamata olives 10% (kalamata olives, water), water, red wine vinegar, garlic flakes, chili flakes, mint, black pepper 0.1%, cumin 0.1%.

Analytical parameters

Salt content, %	< 6.5
Acidity, % in lactic acid	0.3 – 1.2
pH	< 4.3

Microbiological parameters

Free from any pathogens.

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. Attention to characteristic pop sound when opening the security cap.

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Nutritional Declaration (Typical value per 100g)

Energy	691kJ / 165kcal
Fat	16.2 g
Of which Saturates	2.9 g
Carbohydrate	3.0 g
Of which Sugars	2.3 g
Protein	0.7 g
Salt	4.5 g

Packaging

Food grade packaging
In glass jars 314ml (ELENA) under vacuum
Net weight: 330 g; Drained net weight: 160g
Units per tray/shrink wrap: 6
Pallet (1x1.2m): 288 trays

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

18 months from date of production.

Coding-Labelling

Lot Number / HH:MM Best before date (dd/mm/yyyy)

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.