



Mixed Olives al Naturale Pitted, with Rosemary

Description: The best of both - a mix of fruity Kalamata and spicy green Konservoliá olives. The olives once harvested by hand, are naturally cured for six months and marinated in MANI extra virgin olive oil, with vinegar and rosemary, then vacuum sealed in the jar.

Article no.: 13332

Label description MANI organic green & Kalamata Olives al naturale, pitted, with
rosemary

Net weight 175g **Drained weight**

CU packaging material(s) glass + metal lid

TU packaging material(s) cardboard

EAN code CU 5202423133326 **EAN code TU** 5202423136327

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

Layers per pallet 8

Shelf life 14 months **Origin:** GR

Ingredients: Kalamata olives*^o (46,85%), green Konservoliá olives*^o (46,85%), extra virgin olive oil*, sea salt, vinegar*, rosemary* (0,3%)

*Product of certified organic farming.

^o Naturland Fair certified (93,7%)

Average nutritional values per 100g:

Energy 834 kJ / 200 kcal
 Total Fat 19,9 g
 of which
 saturated fat 2,8 g
 monounsaturated fat 14,5 g
 polyunsaturated fat 2,6 g
 Carbohydrate 1,5 g
 of which sugars 0 g
 Fibre 4 g
 Protein 2 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: Kalamata olives, naturally debittered, selected medium sizes, with a compact structure, mild flavour, black up to dark purple in colour. 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. May contain stones or fragments of stones.

Finished product specifications:

- Organoleptic characteristics: Compact, characteristically fruity tasted olives, slightly or not at all bitter, with a flavor of oil and rosemary and slightly salted.

- Physical-chemical requirements:

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)

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.
- SOURCE OF IRON
- HIGH PHOSPHORUS