



Mixed green & Kalamata olives “al naturale”, whole, with red chili pepper and herbs

Description: Mixed Kalamata & green “Konservoliá” olives, whole, with red chili, rosemary, marjoram packed in vacuum (“al naturale”): a spicy, hot recipe from the Greek tradition, combining the most typical ingredients of Mediterranean nutrition: olives, hot pepper, herbs, olive oil. Suitable for raw food and vegan nutrition.

Item no.: 13322

Label description MANI organic green & Kalamata Olives al naturale with Chilli & Herbs

Net weight 205g **Drained weight**

CU packaging material(s) glass jar 327ml + metal lid ø 66mm

TU packaging material(s) cardboard

EAN code CU 5202423133227 **EAN code TU** 5202423136228

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

Layers per pallet 8

Shelf life 14 months **Origin:** GR + NON EU

Ingredients: Kalamata olives*° 48,5%, green olives*° 48,5%, sea salt, olive oil with chili* 2% (extra virgin olive oil*, chili*), marjoram*, rosemary*, chili* 0,1%.

*Product of certified organic farming.

°Naturland Fair certified (97%)

Nutrition facts per 100g:	
Calories KJ/kcal	834/200
Total fat	19,9g
of which saturated	2,8g
of which monounsaturated	14,5g
of which polyunsaturated	2,6g
Carbohydrates	1,5g
of which sugar	0g
Protein	2g
Dietary fibers	4g
Salt	3,4g

Organic	v
Naturland FAIR	v
Demeter	

Vegetarian	v
Vegan	v
Raw food	v

Glutenfree	v
Eggfree	v
Dairyfree	v

Heat treatment: unpasteurised product.

Raw material specifications: Naturally de-bittered and fermented green Konservoliá olives of selected medium size, with a compact structure, acid taste, and Kalamata olives, of selected medium size, with a compact structure, mild taste, marinated with red chilli pepper and herbs.

Storage: At room temperature. After opening, keep refrigerated and consume within 3 weeks.

Finished product specifications:

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

- Physical-chemical requirements:

Salinity in the final product: $5 \pm 1\%$, Ph $4 \pm 0,2$.

- 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)