	PRODUCT SPECIFICATION	Quality Department KORVEL LTD
	Natural green olives with sweet red pepper, Variety Halkidiki size 111/120 Super Colossal, KORVEL, glass jar 290 gr	
DESCRIPTION:		
The product results from green Halkidiki Olives stuffed with natural pimienta, preserved in hermetically sealed glass jars and subjected to heat pasteurization.		


INGREDIENTS:			
Green Halkidiki olives, water, natural pimienta 12%, salt.			
Treatment:	Pasteurization (>75° C for 10 min)	Antioxidant/Preservatives:	Ascorbic acid (E300)
Acidity regulator:	Lactic acid (E270)		

CHARACTERISTICS:		
Origin (country of origin):	Olives: Region of Halkidiki Chemical ingredients : Lactic acid – Spain, Natural pimienta – Greece, Ascorbic acid – China (Manufactures certified to HACCP/ISO based standards - Specifications available on request).	
Target safe shelf life:	24 months from Date of Production (DOP)	
Quality:	Extra Category	
Calibration:	111/120 Super Colossal	
Analytical data:	Aspect:	Green Halkidiki olives stuffed with natural pimienta pasteurized.
Organoleptic:	Taste:	Fresh, aromatic, typical of the olives and pimienta, without foreign flavour.
	Smell:	Fresh, aromatic, typical of olives and pimienta, without foreign smell.
	Texture:	Crispy
	Brine:	Covering the upper level of the olives.
	Colour:	Green olives, uniform green to light green colour, intact without rotting.
Physicochemical :	pH:	3,8 – 4,2
	Baumé:	min 2,0 – max 4,0
	Total Acid:	min 0,4% as Lactic Acid

DEFECT TOLERANCES:		
Parameters	Values	Accepted Limits
Damages caused by Insects/ dacus	2.00%	3.00%
Broken Olives	1.00%	2.00%
Spotted Olives	2.00%	3.00%
Soft Olives	2.00%	3.00%
Harmless Extraneous Material	1.00%	1.00%
Total Defects:	12.00%	16.00%

MICROBIOLOGICAL:		
Parameters	Accepted limits	Method
Yeasts (cfu/gr)	<10	ISO 21527-1:2008*
Molds (cfu/gr)	<10	ISO 21527-1:2008*
E.coli β-glucuronidase(cfu/gr)	<10	ISO 16649-2:2001*
Anaerobic sulphite reducing clostridia (cfu/gr)	<10	ISO 15213:2003*
Coagulase-possitive staphylococci (Staphylococcus aureus and other species) (cfu/gr)	<10	ISO 6888-2:1999*
Detection of Salmonella spp	Absence/25gr	AFNOR BKR 23/07-10/11*
Detection of L. Monocytogenes	Absence/25gr	ISO 11290-1:1996/Amd1:2004*

NUTRITION FACTS:	
Nutritional Information per 100 g (g/100g)	
Moisture:	79,4
Ash:	2,8
Proteins:	1,2
Dietary fibres:	2,2
Fat:	13
*of which saturated:	1,4
Carbohydrates:	1,1
Total sugars:	N.D.
Energy:	131 kcal / 547 kJ
Salt:	2,4
Na (sodium):	0,96 (%)

	PRODUCT SPECIFICATION		Quality Department KORVEL LTD Page 2 of 2
	Natural green olives with sweet red pepper, Variety Halkidiki size 111/120 Super Colossal, KORVEL, glass jar 290 gr		
PACKAGING SYSTEM :			
Individual packaging (Labelling):	Glass jars of 315 ml: Net weight : 290 g, Net Drained weight: 170 g, Gross Weight: 490 g		
Secondary packaging:	12 per tray		
Packaging system:	Filling automatic machine		
Potential misuse:	During Storage:	N/A	
	During Preparation:	N/A	
Allergens:	Free	The product is processed in site that handles almonds.	
GMO:	Free		
Ionisation:	Free		
Instruction for use:	Direct Usage		
Storage Conditions:	Dry, Ambient Conditions 5-25 °C. Avoid direct sunlight. Brine should always cover the upper level of the olives.		
Delivery conditions:	Dry, Ambient temperature.		
Population target:	All Groups (no exclusions for vegetarians, Infants or elderly). Suitable for all Religious Diets.		

LOGISTICS:		
	EPAL 0,8 x 1,2 m	UK PALLET 1,00 x 1,2 m
Jars per pallet:	1728 JARS	1728 JARS

GENERAL INFORMATION:
The regulation (EC) No.178/2002, article 14 on food safety
The regulation (EC) No.1935/2004 of the European Parliament and Council on materials and objects intended to come into contact with food and the Regulation (EU) No.10/2011 on plastic materials and articles intended to come into contact with food.
The Regulation (EC) No.1907/2006 and the Regulation (EC) No.453/2010 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH)
The regulation on Food Hygiene (EC) No.852/2004 and the Council Regulation on specific hygiene rules for food of animal origin (EC) No.853/2004
The Regulation on microbiological criteria (EC) No.2073/2005
The Regulation on maximum levels of residues of plant protection products and pesticides, fertilizers and other means (maximum residue limits regulation - RHmV)
The Regulation (EC) No. 396/2005 of the European Parliament and of the Council on maximum residue levels of pesticides in or on food and feed of plant and animal origin.
The food – information regulation – LMIV Regulation (EU) No.1169/2011 of the European parliament and of the council on the provision of food information to consumers
The Regulation (EU) No.1129/2011 of the European Parliament and Council on in terms of a list of food additives in the European Union
The Regulation on the approval of food additives (Additive Approval Regulation)
The Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives
The Regulation on the treatment of food with electrons, gamma and X-rays or ultraviolet radiation (Food Irradiation Regulation)
The Regulation on maximum levels of contaminants in food (SHmV)
a) the Regulation (EU) No. 37/2010 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin, b) the Regulation (EC) No.470/2009 of the European Parliament and Council on laying down Community procedures for the establishment of residue limits of pharmacologically active substances in foodstuffs of animal origin
The Regulation on the limitation of contaminants in food (KmV)
The Regulation (EC) No. 1881/2006 laying down maximum levels for certain contaminants in food
The chlorate-levels in the product must not result in exceeding the toxicological reference values according to SCIENTIFIC OPINION of the EFSA; Risks for public health related to the presence of chlorate in food (cf. EFSA Journal 2015;13(6):4135[103pp..])
The Commission Regulation (EC) No. 41/2009 concerning the composition and labeling of foodstuffs suitable for people intolerant to gluten
Olives are fully fermented at the end of May

CERTIFIED BY:


DEVELOPED BY:	REVISED BY:
Theodoropoulou	Alexios Korsakov
Date: 01/01/2023	Date: 10/01/2023

KORVEL LTD
34, EFKLEIDI STR. ACHARNES
GR 136 75. GREECE
TEL./FAX: +30 211 19 886 16
e-mail: info@korvel-food.com
www.korvel-food.com