

SATIVA S.A.- Production and Packaging of Table Olives		
	PRODUCT SPECIFICATIONS AND INDENTED USE	
	CERTIFICATE OF QUALITY	

Product Name	KALAMATA OLIVES WHOLE,GIANTS(141-160), 12KG
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Composition	Kalamata Olives Whole in Brine(62%), Water (38%), Sea Salt , Vinegar, Extra Virgin Olive Oil. Acc. Regulator : Lactic Acid < 0.04 % Free of colorants
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Organoleptic Features	Appearance:	Olives Impeccable without any sign of insect infection (65%) (tolerance in accordance with Greek Law : Δ. 221 ΦΕΚ63,30/03/1979) Almond-like shape Typical of Kalamata olive Uniformity in color, shape and size for every category – type of olives • Spotted olives < 5% • Olives in decay 0% Uniformity in appearance : 95%
	Shape:	Fruits are cylindro-conical, curved, showing a prominent tip at the end
	Size:	In Accordance to standardization (sorting) – See label
	Texture:	Their skin is shiny, tight and has an intense black color when mature, but still retains a good texture. Olives with soft flesh <4%Olives with soft flesh <4%
	Colour:	• Black and dark russet brown , Purple to reddish Deep Purple • <2% blond, green, light – coloured
	Taste / Odor:	Unique taste, representative of genuine Kalamata , no bitterness (unless required by the customers – early cured olives) , slightly salted and / or sweet and sour taste, no odors
	Other:	-

Natural Features	Number of olives per kg : 99% must comply with the size category Foreign objects other than olives : None Foreign natural fibres of veg. origin < 0,1%
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Microbiological Features	Hygiene Indicators	
		Yeasts < 10 ⁹ ufc/mg
		Moulds < 20 cfu/g
		Colliforms < 10 ² cfu/g
		E.coli: <10 cfu/g
	Pathogens	
		Salmonella spp: Absence / 25 g
		Bacillus spp < 10 ² cfu/g
		Clostridium perfringens spp < 10 ² cfu/g
		Listeria monocytogenes: Absence / 25 g
	Staphylococcus aureus < 10 ² cfu/g	

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Chemical features and Micostatic or inhibitory factors	pH:	< 4,0
	Salinity (Nacl)	5-6%
	aw	0,80-0,85
	Heavy Metals	max residue levels set within European Regulation 2023/915 and its amendments
	Pesticide residues	max residue levels set within European Regulation 396/2005 and its amendments
	Lead:	0,10 mg / kg
	Cadmium:	0,050 mg / kg
	Preservatives	-
	Competitive cultures	-
Storage Conditions	Stored in cool and dry shaded place. Refrigerate after opening or keep in brine and consume within 10-15 days.	
Distribution Conditions	Distributed in clean, cool, dry , shaded vehicles	
Shelf Life	16 months	

Indented consumer	General Public	
Indented Use	To be consumed as it is Can also be cooked – baked	
Label Features	Natural product.	

Packaging:	Packed in Tin, containing 12 kg drained weight.	
Packaging Method	MAP:	--
	Other:	--

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Allergens:	<p>We <u>do not</u> use any of the substances listed as Allergens in any of our products nor in the establishment. Also, we do not use Meat, Beef, Pork, Lamb, Poultry or by products.</p> <p>Note : In case we might use any of the above in the future (e.g. for stuffing or flavoring), there is certain Policy in our factory, monitored by our HACCP Plan, that they will not come in any contact with the rest of our products. There are Specific Manufacturing Procedures followed and verified by our BRC to separate our production-line from any potential danger of contact with Allergens or cross-contamination.</p>
Irradiation	No irradiation technology of any type is used in our products.
GMOs	<p>We certify that Genetically Modified Organisms (GMO's) or Genetically Modified Micro-organisms (GMM's) are neither included nor used during the processing-packaging of our products. The same applies to the ingredients used for the processing or preserving of the olives.</p>

Nutritional Information:

Average Nutritional Values	RI	Per 100g:	1 portion 10g	RI*
				per portion 10g
Energy Kcal	2000	230	23	1,15%
Energy KJ		962,32	96,232	
Proteins	50	1,8	0,18	0,36%
Carbohydrate	270	10	1	0,37%
of which sugars	90	0	0	0,00%
Fat	70	20	2	2,86%
of which saturates	20	3	0,3	1,50%
Monosaturates	34	12	1,2	3,53%
Polysaturates	16	6	0,6	3,75%
Cholesterol		0	0	0,00%
Fibre	25	4	0,4	1,60%
Salt	6	5	0,5	8,33%
*RI: Reference Intake for an average adult				

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Stamping-Marking:

Product Name	KALAMATA OLIVES 12KG, GIANTS(141-160)	
Best Before:	dd/mm/yy	
Lot Number:	YYDDD OO (origin)	
Barcodes:	Item:	Box:
	5204108 112169	

Packaging And Logistics:

1 st Package	Product's container..:	TIN 12 Kg
	Dimensions.....:	Width.....:23.5 cm Length.....: 23.5 cm Height.....: 35 cm
	Weights	Drained weight....: 12 kg Net weight.....: 19 kg Gross weight.....: 20 kg
2 ^d Package:		Euro pallet 120X80 cm
	Cartons / layer	15
	Layers	3
	Total cartons	45
	Gross weight	915 kg
	Total height	1.30 m

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