

<b>SATIVAS.A.- Production and Packaging of Table Olives</b>		
	<b>PRODUCT SPECIFICATIONS AND INDENTED USE</b>	
	<b>CERTIFICATE OF QUALITY</b>	

<b>Product Name</b>	<b>SLICED KALAMATA OLIVES</b>
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<b>Composition</b>	Sliced Kalamata Olives in Brine (96%), Brine (3.45%), Acc. Regulator : Citric Acid 0.05 % Extra Virgin Olive Oil (0.5%) Free of colorants
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<b>Organoleptic Features</b>	<b>Appearance:</b>	Sliced Olives Impeccable without any sign of insect infection (65%) (tolerance in accordance with Greek Law : Δ. 221 ΦΕΚ63,30/03/1979) Uniformity in color, shape and size for every category – type of olives Spotted olives < 5% • Olives in decay 0% Uniformity in appearance: 95%
	<b>Shape:</b>	Round Slices of olive fruits.
	<b>Size:</b>	N/A
	<b>Texture:</b>	Firm Flesh Slices
	<b>Colour:</b>	• Black and dark russet brown , Purple to reddish Deep Purple • <2% blond, green, light – coloured
	<b>-Taste / Odor:</b>	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
	<b>Other:</b>	-

<b>Natural Features</b>	Foreign objects other than olives : None
	Foreign natural fibres of veg. origin < 0,1%
	Pits 0,2 % , pit fragments < 0,1 %

<b>Microbiological Features</b>	<b>Hygiene Indicators</b>	
	Yeasts < 10 <sup>9</sup> ufc/mg	
	Moulds < 20 cfu/g	
	Colliforms < 10 <sup>2</sup> cfu/g	
	E.coli: <10 cfu/g	
	<b>Pathogens</b>	
	Salmonella spp: Absence / 25 g	
	Bacillus spp < 10 <sup>2</sup> cfu/g	
	Clostridium perfringens spp < 10 <sup>2</sup> cfu/g	
	Listeria monocytogenes: Absence / 25 g	
Staphylococcus aureus < 10 <sup>2</sup> cfu/g		

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<b>Chemical features and Microstatic or inhibitory factors</b>	<b>pH:</b>	<4,0
	<b>Salinity ( Nacl )</b>	5.7 - 6.1 %
	<b>aw</b>	0,80-0,85
	<b>Heavy Metals</b>	<b>max residue levels set within European Regulation 2023/915 and its amendments</b>
	<b>Pesticide residues</b>	<b>max residue levels set within European Regulation 396/2005 and its amendments</b>
	Cadmium:	0,050 mgr / kg
	<b>Preservatives</b>	-
	<b>Competitive cultures</b>	-
<b>Storage Conditions</b>	Stored in cool and dry shaded place. Refrigerate after opening or keep in brine and consume within 10 days.	
<b>Distribution Conditions</b>	Distributed in clean, cool, dry , shaded vehicles	
<b>Shelf Life</b>	16 months SEALED	

<b>Indented consumer</b>	General Public	
<b>Indented Use</b>	To be consumed as it is Can also be cooked – baked	
<b>Label Features</b>	Stored in cool and dry shaded place WARNING: May Contain a pit or fragment. Please inspect before using.	

<b>Packaging:</b>	Packed in Vacuum 2,5kg drained weight	
<b>Packaging Method</b>	<b>MAP:</b>	--
	<b>Other:</b>	--

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<b>Allergens:</b>	<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>
<b>Irradiation</b>	No irradiation technology of any type is used in our products.
<b>GMOs</b>	<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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<b>Stamping-Marking:</b>		
Product Name	KALAMATA OLIVES SLICED	
Best Before:	dd/mm/yy	
Lot Number:	YYDDD OO (origin)	
Barcodes:	Item: -	Box: -

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