

	PITTED KALAMATA STYLE OLIVES PRODUCT SPECIFICATION IN POUCHS	Document No	SP.36
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Ingredients: Pitted olives (62,5%), water (29,62%), salt (7%), vinegar (0,8), olive oil (0,08%).

Attributes

Sensory Attributes	
Texture	Resistant to slight pressure between fingers
Odor	No off odors
Color (olive)	Dark green to coffee brown, Coffee brown to purple
Taste /Flavour	Typical naturally fermented olive taste, no metallic flavor

Defects	
Burst-Busted	Max. 4 % (w/w)
Unsuitable Color	Max. 20 % (w/w)
Wrinkle	Max. 3% (w/w)
Foreign matter	None
Pits and pit fragments	Max. 1% (w/w)

Chemical Requirements	Limits
Salt %	6– 9 %
Acid	0,6-0,9 %
pH	Max. 4,2

Microbiological Requirements	Limits
Mold	Max. 10 ⁴ kob/gr
<i>E. coli</i> O157 AND OTHER VTEC IN 25 g	None
<i>S. Aureus</i>	None
<i>Salmonella spp.</i> in 25 g	None
Coliform	None
Listeria	None

PACKAGE: Metallic pouch (310-210-50 mm)

DRAINED WEIGHT: 1500 g

NET WEIGHT: 2400 g

GROSS WEIGHT: 2420 g

GMO PROPERTIES: Products do not contain Genetically Manipulated Organisms (GMO).

SHELF LIFE: 18 months.

STORAGE CONDITION: Store in dry and cool place. Should not be exposed to direct sunlight.

WARNING: Microbiological and chemical deterioration may occur if recommended storage conditions are not met and/or products are passed the best by date.

Prepared By
Food Safety and Quality Assurance Responsible

Approved By
Food Safety and Quality Assurance Manager



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PRODUCT SPECIFICATION IN POUCHS**

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AIM OF USE: It can be consumed by everyone except those under the age of 1. Excessive use is not suitable for patients with high blood pressure.

Nutritionals

(*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:

(As listed on Label)

5 Olives (15 g)

Serving Size:

100 g

Servings Per Container:

About 133

Servings Per Container:

About 20

	Per Serving	DV%
Calories:	30	
Total Fat (g)	2	3%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	400	17%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	2	1%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0.5	2%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	<1	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	7	0%
<i>*Changed from 1,000—1,300mg:</i>		
Potassium (mg)	3	0%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	0%

	Per Serving	DV%
Calories:	200	
Total Fat (g)	13.33	17%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	2666.67	116%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	13.33	5%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	3	4%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	1	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	46.6	3.5%
<i>*Changed from 1,000—1,300mg:</i>		
Potassium (mg)	20	0%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	0%

DISTRUBITION CONDITION: Clean, dry and odor-free means of transportation should be used.

GENERAL PRODUCTION AND MANUFACTURING INFORMATION:

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Approved By
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The products are produced according to the Good Manufacturing Practices (GMP).

Allergens :

Products do not contain any allergen material.

Using ingredients with potential allergens according to on EU classification.

Category	Present in product	
	NO	YES
Cereals containing gluten (i.e.Wheat, Rye, Barley, Spelt, Oats, Kamut or Hybrid streams) and products	☒	☐
Eggs and egg products	☒	☐
Peanuts and peanut products	☒	☐
Fish and fish products	☒	☐
Crustaceans and its products	☒	☐
Milk and milk products (including Lactose)	☒	☐
Celery and celery products	☒	☐
Mustard and mustard products	☒	☐
Sesame seeds and its products	☒	☐
Soy and soy products	☒	☐
Indehiscent fruits (e.g. nuts, almonds) and products	☒	☐
Sulphur dioxide and sulphites with contents above 10mg/kg or 10ml/l as the case maybe	☒	☐
Lupine and its products	☒	☐
Molluscs and its products	☒	☐