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 Revisione 01
 Edizione 01
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D Q 13

TECHNICAL SPECIFICATION N° 83

| | | | |
|--|--|---|---------|
| CUSTOM CODE: | 2005-7000 | | |
| PRODUCT DESCRIPTION: | Pitted green olives in brine | | |
| LABEL: | MASIELLO | | |
| SITE PRODUCTION: | VIA E. DE NICOLA S/N, 71042 CERIGNOLA (FG) | | |
| INGREDIENTS: | Green olives, water, salt; antioxidant: ascorbic acid, Acidity Regulator: Citric acid, lactic acid | | |
| RAW MATERIAL ORIGIN: | Spain | | |
| PROCESS OF PRODUCTION: | Washing, acidification, selection, potting, check filling weight, vacuum-refilling, capping, pasteurization, cooling, labeling and palletizing | | |
| ORGANOLEPTIC CHARACTERISTIC: | Colour | Green characteristic uniform | |
| | Appearance | Whole olives without pit | |
| | Flavour | Typical of product without foreign after-test | |
| | Smell | Pleasant | |
| | Texture | crunch | |
| | Liquid filling | clear | |
| CHIMICAL CHARACTERISTIC: | pH | 3,00- 4,20 | |
| | Acidity % | 0,2 -0,5 | |
| | NaCl % | 1,5 – 4,00 | |
| DEFECTS | Spotted pieces | Max 2 % | |
| | Broken fruits | Max 1,5 % | |
| | Holed fruits | Absent | |
| NUTRITIONAL FACT Per 100 gr Drained weight | Calories | KJ/Kcal | 886/212 |
| | Total fat | gr | 19,0 |
| | ---saturated fat | gr | 3,1 |
| | Carbohydrate | gr | 2,2 |
| | ----- sugar | gr | 0 |
| | Dietary fiber | gr | 3,8 |
| | Protein | gr | 1,2 |
| | Salt | gr | 3,9 |



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| MICROBIOLOGICAL CHARACTERISTICS: | Bacterial | ufc/g | < 1.000 | | | | |
| | St positive Coagulase | ufc/g | ≤ 100 | | | | |
| | Salmonella in 25g | | Absent | | | | |
| | Listeria monocytogenes | ufc/g | Absent | | | | |
| | Mould/yeast | ufc/g | <100 | | | | |
| | Escherechia coli positive-β-glucoronidase | ufc/g | <10 | | | | |
| | Bacillus Cereus | ufc/g | ≤100 | | | | |
| PHYSICAL CHARACTERISTICS: | Solids content | | 20% | | | | |
| | Lead | | < 1 mg/kg | | | | |
| | Mercury | | < 0,5 mg/kg | | | | |
| | Cadmium | | < 1 mg/kg | | | | |
| PACKAGING Case: Jar Kind of tray: film heat-shrinking | Size | Net weight | Drained weight | Ean code | Item code | | |
| | 314 ml | 290 gr | 180 gr | 8034023204314 | 5.431 | | |
| | 580 ml | 530 gr | 310 gr | 8034023204321 | 5.432 | | |
| | 1062 ml | 950 gr | 510 gr | 8034023204079 | 5.407 | | |
| | 1700 ml | 1600 gr | 1050 gr | 8034023204338 | 5.433 | | |
| | | | | | | | |
| LOGISTIC INFORMATION | Size | Pieces x tray | Dimensions tray | Brut weight tray | Layer x pallet | Tray x pallet | Brut weight pallet |
| | 314 ml | 12 | 31,5x23,1x9,3 | 5,88 | 12 | 144 | 866 kg |
| | 580 ml | 12 | 36x26,5x12,6 | 9,9 | 12 | 108 | 1089 kg |
| | 1062 ml | 6 | 32 x 21,5 x 17 | 8,5 | 8 | 96 | 836 kg |
| | 1700 ml | 6 | 35,7x23,5x20,8 | 15,2 | 6 | 60 | 932 kg |
| RULE OF STORAGE: | The product needs to be preserved in dry place, hygienical suitable, adequately ventilated with proper temperature and far from heat source | | | | | | |
| RULE OF PRESERVATION: | After partial consumption close the cap and preserve in refrigerator and use within 7 days | | | | | | |



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| BEST BEFORE: | 36 months after production | | |
| SUGGEST OF USE: | Product ready to eat | | |
| FOREIGN BODY | Absents | | |
| GMO | Absents | | |
| PESTICIDES RESIDUES (EC 396/2005) | Conform to regulation EC | | |
| ALLERGENES (RE EU 1169/2011) | TRACES OF CELERY | | |
| CODE SPECIFICATION | L=Lot E = 2020 year of production like in all UE 278 = day of production like French calendar of 366 days 14:25 : time of production 04/10/2023 = expiry day | | |
| ALLERGENS | PRESENCE | ABSENCE | CROSS CONTAMINATION |
| Cereals containing gluten | NO | YES | NO |
| Crustaceans and derivates | NO | YES | NO |
| Eggs and derivates | NO | YES | NO |
| Fish and fish products | NO | YES | NO |
| Peanuts and derivates | NO | YES | NO |
| Soya and derivates | NO | YES | NO |
| Milk and derivates | NO | YES | NO |
| Nuts and derivates | NO | YES | NO |
| Celery and celery-based products | / | / | YES |
| Mustard and mustard-based products | NO | YES | NO |
| Sesame seeds and sesame products | NO | YES | NO |
| Lupins and products based on lupins | NO | YES | NO |
| Molluscs and products based on molluscs | NO | YES | NO |
| Sulfur dioxide and sulphites in concentration 10 mg/L (SO ₂) | NO | YES | NO |

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RSQ

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