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TECHNICAL SPECIFICATION N° 81

CUSTOM CODE:	2005-7000		
PRODUCT DESCRIPTION:	Green Giants 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:	Greece		
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	
	Flavour	Typical of product without foreign after-test	
	Smell	Pleasant	
	Texture	crunch	
	Liquid filling	clear	
CHIMICAL CHARACTERISTIC:	pH	3,3- 4,20	
	Acidity %	0,2 – 0,6	
	NaCl %	3,0 – 4,5	
DEFECTS	Spotted pieces	Max 2 %	
	Fruit with stem	Max 1 %	
	Holed fruits	Absent	
NUTRITIONAL FACT Per 100 gr Drained weight	Calories	KJ/Kcal	582/141
	Total fat	gr	13
	---saturated fat	gr	2,3
	Carbohydrate	gr	3,5
	----- sugar	gr	0
	Dietary fiber	gr	3,1
	Protein	gr	1,0
	Salt	gr	3,6



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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		
	580 ml	530 gr	310 gr	8034023204215	5.421		
	1700 ml	1600 gr	1050 gr	8034023204222	5.422		
	3100 ml	2900 gr	1800 gr	8034023204239	5.423		
LOGISTIC INFORMATION	Size	Pieces x tray	Dimensions tray	Brut weight tray	Layer x pallet	Tray x pallet	Brut weight pallet
	580 ml	12	36x26,5x12,6	9,9	12	108	1089 kg
	1700 ml	6	35,7x23,5x20,8	15,2	6	60	932 kg
	3100 ml	4	27,5x27,5x26,4	16,4	12	60	1004 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						
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						



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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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