



Product Specification Sheet Grocery

"Atalanta" Olives, Calamata Style Sliced 6/2 KG **Product Name:**

Item Number: 345294 **Country of Origin:**

YEARS UNOPENED / 3 MONTHS Pack Size: 6 /2 KG **Shelf Life Unopened/Opened:**

REFRIGERATED

Unit Net Weight: 7.05 LBS (112.8 OZ) 3.2 KG Unit Drain Weight: 4.4 LBS (70.4) 2 KG

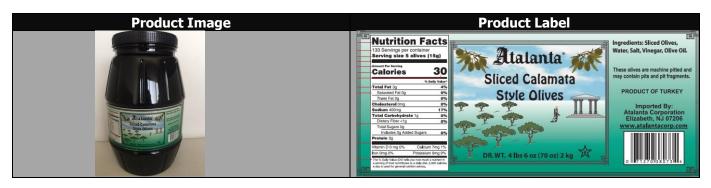
UPC: 0 71270 38073 4 Case/Package XX-XXXXX-XX (OUR PO NUMBER)

> Code: PD YYJJJ (PRODUCTION DATE: Last two digits of

the year and jule date of production)

100 71270 38073 1 Unit Can Code/ XX-XXXXX-XX (OUR PO NUMBER) GTIN: **Coding Format:** PD YYJJJ (PRODUCTION DATE: Last two digits of

the year and jule date of production)



Product Properties

Product Description: CALAMATA STYLE BLACK OLIVES THAT IS NATURALLY CURED WITH VINEGAR

Ingredient Statement: SLICED OLIVES, WATER, SALT, VINEGAR, OLIVE OIL.

May Contain Pits or Pit Fragments

Kosher (Y/N; type) Y; STAR K GMO Free (Y/N) BPA NI (Y/N); Lid, Can, Jar, Environmental Y (No BPA) Ν Organic (Y/N; type) Pieces Count (per package) N/A Easy Open (Y/N; type) %1

Physical Properties:

Color NATURAL PURPLE TO BROWNISH COLOR **Aroma & Flavor** NATURAL VINEGAR AND OLIVE FLAVOR

Texture ELASTIC

Piece Fragments (Range; %)

Appearance GENERALLY SMOOTH SOMETIMES WITH WRINKLES

22 MM LENGTH & 14 MM DIAMETER APPROXIMATELY PITTED Size & Shape Range (mm)

PRODUCT IS IN BRINE **Vacuum**

Chemical Properties:

pH (range)

Titrable Acidity (range)(as acetic acid)

°Brix (range)

Salt Percentage – MOHR Method (range)

Minimum	Maximum	Target
3.0	4.2	3.8
0.6	0.9	0.8
N/A	N/A	N/A
7.5	10.0	9.0

Sulfur Dioxide (range)	L
% Moisture (range)	
Free Fatty Acid Value	
Peroxide Value	

N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A

Microbiological Properties:

 Total Plate Count
 < 100,000 cfu/g</td>

 Yeast and Molds
 < 10,000 cfu/g</td>

 Coliforms
 < 10 cfu/g</td>

 Staphylococcus, coagulase positive
 Absent

 E.Coli
 Absent

 Listeria
 Absent in 25g

 Salmonella
 Absent in 25g

	(*Daily Value		ritionals Based on a 2,000 Calorie Diet)		
Serving Size: (As listed on Label)		es (15g)	Serving Size:	100g	
Servings Per Container:	r: 133 servings		Servings Per Container:	20 servings	
	Per Serving	DV%		Per Serving	DV%
Calories:	30		Calories:	200	
Total Fat (g)	3	4%	Total Fat (g)	13.33	17%
*Changed from 65-78g:			*Changed from 65-78g:		
Saturated Fat (g):	0	0%	Saturated Fat (g):	0	0%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%	Cholesterol (mg):	0	0%
Sodium (mg) *Changed from 2,400–2,300mg:	400	17%	Sodium (mg) *Changed from 2,400-2,300mg	2666.67	116%
Total Carbohydrate (g) *Changed from 300-275q:	1	0%	Total Carbohydrate (g) *Changed from 300-275q:	13.33	5%
Dietary Fiber (g) *Changed from 25-28q:	<1	2%	Dietary Fiber (g) *Changed from 25-28g:	3	4%
Total Sugars (g):	0		Total Sugars (g):	0	
Added Sugars	0	0%	Added Sugars	0	0%
Protein (g):	3		Protein (g):	1	
Vitamin D (mcg) *Changed from 400IU (10µg) –	0	0%	Vitamin D (mcg) *Changed from 400IU (10μg) –	0	0%
20µg:	7	10/	20µg :	46.6	40/
Calcium (mg) *Changed from 1,000—1,300mg:	/	1%	Calcium (mg) *Changed from 1,000—1,300mg:	46.6	4%
Potassium (mg) *Changed from 3,500-4,700mg	0	0%	Potassium (mg) *Changed from 3,500-4,700mg:	20	0%
Iron:	0	0%	Iron:	0	0%

^{*}Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging			
Individual Unit Dimension:	(5.9 in) diameter x (9.4 in) height	Case Gross Weight:	48 Lbs
			Store unopened product in a cool and dry place out of direct
Case Dimensions (in):	19 x 13 x 9.5	Storage Practice:	sunlight.
Case Cube (ft^):	1.3579	Storage Temperature:	40 – 80 °F
Block & Tier:	8 x 5	Shipping Temperature:	40 - 80 °F
Cases Per Pallet:	40		

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk,	No	No	No
casein, whey, etc)			
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No



Supplier No.	S1298/S958
Manufacturer No.	S1298/F34UGS
Audit / Expiry Date	BRC/FEB2020