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|  | SCHEDA TECNICA | ST 01 | Ed. 1 | Rev. 1 | |
| | ITRANA OLIVES | | | del 07/08/2019 | |
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| | | | |
|--|---|------------------|--|
| Ingredients | olives, water, salt. Stab E300, E330, E224. | | |
| Shelf- life glass jar | 30 months if the product is kept in the storage conditions indicated below. | | |
| Shelf-life bucket and envelope | 12 months if the product is kept in the storage conditions indicated below. | | |
| Storage and Preservation | <p>It is recommended to keep unopened packages stored in a cool and dry place, away from heat sources and direct exposure to sun rays.</p> <p>Once opened, the package must be kept taking care of covering the product with oil, close the jar and put it in the refrigerator considering it must be consumed in a short time.</p> | | |
| Allergens | Allergens, if present, are indicated in bold type among the ingredients. | | |
| OGM | The product does not contain Genetically Modified Organisms, nor has it undergone any manipulation or process involving their use (EC Reg. 1829-1830 of 2003). | | |
| Chemical-Physical Characteristics | | | |
| Net Weight | LOOK AT TABLE PAGE 2 | | |
| pH | ≤ 4.6 | | |
| Pesticide residues | Limits from EC Reg. 396/2005 as integrated by EC Reg. 178/2006 introducing Annex I (list of substances) and EC Reg. 149/2008 introducing Annexes II, III and IV on MRLs of pesticides | | |
| Heavy Metals | Piombo – max 0.1 mg/kg | Reg CE 1881/2006 | |
| | Cadmio – max 0.1 mg/kg | | |
| Foreign Bodies | Assenti | | |
| Microbiological parameters | | | |
| Escherichia Coli β glucosidasi+ | Assent | | |
| Enterobacteriaceae | Assent | | |
| Listeria Monocitogenes | Assent | | |
| Salmonella pps | Assent in 25g | | |
| Clostridium Botulinum | Assent | | |
| Organoleptic characteristics and presentation | | | |
| Color | Typical (absence of extraneous colors) | | |
| Smell | Characteristic (no extraneous odors) | | |
| Taste | Typical (no foreign flavors) | | |
| Consistency | Compact | | |
| Application | Product to be consumed as it is or as an ingredient for other recipes. It can also be repassed in a pot if necessary. | | |
| Risks associated with abuse | Incorrect storage methods, in particular after opening, may lead to the development of mold and/or yeasts on the surface of the product. | | |

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| Nutritional Values for 100g of product | |
|---|--|
| Energy value | 113 Kcal |
| | 467 KJ |
| Fats | 10.5 g |
| Dont saturated | 1.8 g |
| Carbohydrate | 1.8 g |
| Dont sugar | 0.10 g |
| Fibers | 3.9 g |
| Protein | 1.5 g |
| Salt | 2.0 g |
| Packaging | |
| Primary Packaging | Glass jar with metal capsule, bucket and envelope. Labeling in accordance with EU Reg 1169/11 and subsequent amendments. |
| Secondary packaging | Carton of variable pcs according to size. |
| Trasport | |
| The product can be transported at room temperature according to the hygienic conditions established by the regulations in force (EC Reg. 852/2004 and subsequent amendments and additions). | |

| Available Sizes | MI.212 cylindrical jar | MI.580 cylindrical jar | ML.1700 cylindrical jar | MI.3100 cylindrical jar |
|--------------------|---------------------------|---------------------------|----------------------------|----------------------------|
| Item code | OLG212C | OLG580C | - | - |
| Ean code | 8027749200197 | 8027749580022 | - | - |
| Size (ml) | 212 | 580 | - | - |
| Net weight (g) | 210 | 500 | - | - |
| Drained weight (g) | 140 | 350 | - | - |
| Pcs for box. | 6 | 6 | - | - |

| Available Sizes | BUCKET KG.5 | ENVELOPE GR.500 |
|--------------------|---------------|-----------------|
| Item code | OLGAETA500 | OLVDG500 |
| Ean code | 8027749500242 | 8027749580198 |
| Size (ml) | - | - |
| Net weight (g) | 8350 | 860 |
| Drained weight (g) | 4500 | 500 |
| Pcs for box. | 1 | 16 |