## **Product Specification**



Product Name: OLIVES BLACK SLICED SPANISH 6XA10

FTA Item Code: OLSB/6A10

Product Description: Mature olives that have been cleaned and processed to remove bitterness and

develop colour. Olives are then pitted, sliced, canned in brine and are

commercially sterilised. Ferrous gluconate is added to stabilise colour. Botanical

name: Olea europa

Country of Origin: Spain

Ingredient Declaration: Black Olives (Hojiblanca - 52%), Water, Salt, Stabiliser (579).

Allergen Information\* \*Allergen information is based on FSANZ FSC Std 1.2.3: Gluten, crustacea, egg, fish, milk,

peanuts, tree nuts, soybeans, sesame, lupin, sulphites

Contains: Nil May Contain: Nil Shelf-Life: 3 years

Recommended Storage Store in a cool, dry place, out of direct sunlight. When opened, store in a

Conditions: refrigerated temperature and consume within 7 days.

Traceability: FTA Lot Number e.g. FTX NNNNN

FT-FTA Identifier, X-Alpha Character, N-Numeric Character

Physical Parameters:

Foreign Material 1 unit per Kg

(Pits or pit fragments)

Foreign Material 1 unit per Kg

(Harmless foreign vegetable

matter)

Broken Olives < 50% max

Chemical Parameters:

Salt 1.5 - 3.5%

pH 5.5 - 8.0 max

Ferrous Gluconate 150 ppm max

Microbiological parameters:

Commercially sterilised

Organoleptic Parameters:

Appearance Shall be tender, reasonably firm

Aroma and Taste Typical of black olives, slightly salty free from off odours

Colour Dark brown to Black (external)

Brown to tan (Internal)

Nutrition Information [average quantity per 100gm]

Energy [kJ]: 515

Protein: Less than 1 g

Fat, Total: 13 g

Fat, Saturated: 2 g

Carbohydrate: Less than 1 g

Sugars: Less than 1 g

Sodium: 1800 mg

Pack Net Mass [kg]: 3 KG

Suitability to Make Claims:

Halal Suitable, not certified

Kosher Yes

Organic No

Vegetarian Suitable, not certified

Pallet Configuration:

Layers: 6

Units per Layer: 8

Total: 48

Last Updated: Nov-21 Valid Through: Oct-24