

**Sandhurst Fine Foods**

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www.sandhurstfinefoods.com.au**DATE:** 27/4/2020**PRODUCT SPECIFICATION:** Barchetta Kalamata Olives**PRODUCT CODE:** BARK20**COUNTRY OF ORIGIN:** Greece**INGREDIENTS:** Kalamata olives (50%), water, salt, vinegar, extra virgin olive oil.**PERCENTAGE OF AUSTRALIAN INGREDIENTS** 0%**WEIGHT DECLARATION:** Net Weight: 20L | Drained Weight : 10000g**PACKAGING:** 20L x 1**SHELF LIFE:** 730 days.**SHELF LIFE AFTER OPENING:** Refrigerate after opening and consume within 14 days.**RECOMMENDED STORAGE CONDITIONS:** Store in a cool, dry place.**MANDATORY WARNING & ADVISORY STATEMENT:** Warning: These olives are machine pitted and may contain seeds or seed fragments. Please take care when serving.**NUTRITIONAL INFORMATION:** Servings per package: 200 ; Serving size: 50g

	Average per serve	Average qty per 100g
Energy	558kJ	1116kJ
Protein	0.8g	17g
Fat, total	13.8g	27.6g
Saturated	1.7g	3.4g
Carbohydrate	1.95g	3.9g
Sugars	<0.1g	0.2g
Sodium	700mg	1410mg

*Information is based on average values

1. PHYSICAL

- | | |
|-----------|--|
| a. Taste | Typical odor and taste of Kalamata olives, free of any off flavors and odors |
| b. Colour | Light to dark brown, purple to deep purple, black |
| b. Shape | Olive halves |

2. CHEMICAL

- | | |
|------------|---------------|
| a. Sulphur | Absent |
| c. Salt | 7.0 - 8.5% |
| d. Acid | <0.6% |
| e. pH | 3.5 (+/- 0.5) |

3. MICROBIOLOGICAL

- | | |
|------------------|--------------|
| a. E.Coli | <10 cfu/g |
| b. Yeast & Mould | <100 cfu/g |
| c. Salmonella | Negative/25g |
| d. B. Listeria | Negative/25g |
| e. B. Cerius | <10 cfu/g |

4. ALLERGENS

No

5. HALAL

No

6. GMO Free?

Yes