

**Sandhurst Fine Foods**

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www.sandhurstfinefoods.com.au**DATE:** 17/10/2023**PRODUCT SPECIFICATION:** Pitted Queen Green Olives**PRODUCT CODE:** PGOP2**COUNTRY OF ORIGIN:** Greece**INGREDIENTS:** Pitted Green Olives (50%), Water, Salt, Acidity Regulator: Citric Acid (330), Preservative: Lactic Acid, Antioxidant: Ascorbic Acid (300)**PERCENTAGE OF AUSTRALIAN INGREDIENTS** 0%**WEIGHT DECLARATION:** Net Weight: 2kg | Drained Weight : 1000g**PACKAGING:** 2kg x 6**SHELF LIFE:** 2 Years.**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:** These olives are machine pitted and may contain seeds or seed fragments. Please take care when serving.**NUTRITION INFORMATION:** Servings per package: 20 ; Serving size: 50g

	Average per serve	Average qty per 100g
Energy	399kJ	798kJ
Protein	0.6g	1.2g
Fat, total	10.35g	20.7g
Saturated	1.4g	2.8g
Carbohydrate	0.5g	1g
Sugars	0.25g	0.5g
Sodium	588mg	1176 mg

*Information is based on average values

1. PHYSICAL

- | | |
|-----------|---|
| a. Taste | Typical olive flavour with no rancid odour |
| b. Colour | Light to medium green to slight yellow colour, appearance typical of the product. |
| c. Shape | Almond shaped olives |

2. CHEMICAL

- | | |
|-------------|------------|
| a. Sulphur | N/A |
| b. Salt(%) | 5.0 +/-0.5 |
| c. Acid (%) | <0.6 |
| d. pH | 3.2-4.2 |

3. MICROBIOLOGICAL

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

4. ALLERGENS No

5. HALAL Yes

6. GMO Free? Yes

7. Suitable for Vegans? Yes

