



PRODUCT INFORMATION FORM

PRODUCT: BLACK OXIDIZED PITTED OLIVES IN TIN CAN STERILIZED PRODUCT

1. INGREDIENTS

Ingredients	Quantity (%)	Origin
1. Black oxidized pitted olives	47 %	GREECE
2.Water	50%	GREECE
3.Sea Salt	3%	GREECE
4.Lactic acid	Traces	CHINA
5.Ferrous gluconate (E579) Iron <150ppm	Traces	GERMANY

2. ANALYTICAL CRITERIA

Parameters	Criteria
physical	
metal	absence
glass	absence
wood	absence
plastic	absence
ingredient fragment	Not applicable
chemical	
pH (product and brine)	6.5-8.0
Salt content	2-3.5%
Product acidity	N/A
Pesticide residues	According European Regulation 396/2005 and its amendments
Cd, Pb, Sn	According European Regulation 2023/915 and its amendments Cadmion (Cd)<0.02 mg/Kg Lead (Pb) <0.10 mg/Kg
microbiological	
TPC	< 10 cfu/g
Salmonella spp	Absent /25 g
Listeria monocytogenes	Absent /25 g
Coliforms	< 10 cfu/g
E. Coli	< 10 cfu/g
Yeast – Moulds	< 10 cfu/g



3. QUALITY CRITERIA

Defects	Max. Tolerances as % of fruit for 1st category)
Stones (pits) and/or stone (pit) fragments	1
Broken fruit	5
Blemished fruit	6
Mutilated fruit	4
Shriveled fruit	3
Abnormal texture	6
Abnormal colour	6
Stems	5
Harmless extraneous material	1 unit per kg
Olives with bad smell	none
Cumulative maximum of tolerances for these defects	17

4. ORGANOLEPTICAL CRITERIA

parameters	criteria
<i>appearance</i>	Reasonable equally calibrated black colored olives without blemishes and pits.
<i>colour</i>	The colour varies from brown to black.
<i>aroma</i>	Typical aroma of the variety no off odour or taints.
<i>flavour</i>	Typical taste of low salted black oxidized olives with no bitterness, off flavour or chemical taints.
<i>texture</i>	The olives have firm texture, with no mushiness.
<i>brine</i>	The brine is coloured dark brown to black by the substances of the olives which are dissolved in it.



5. NUTRITIONAL INFORMATION

source of nutritional information		external test report on drained product	X	theoretical calculation (information source for drained product)	
servings per package/ kg					
serving size					
weight / volume basis	g	quantity per 100 g / ml	% Nutrient Reference Values * per 100 g / ml	quantity per serving (g / ml)	
	ml				
energy	kJ	576			
	(cal)	140			
fat	total g	13.8			
	saturated g	1.9			
	trans g	-			
	polyunsaturated g	-			
	monounsaturated g	-			
carbohydrate	g	2.4			
	sugars g	0.1			
dietary fibre	g	2.4			
protein	g	0.3			
Salt	g	2.0			
insert any other nutrient to be declared where applicable					
quantities stated above are averages only					
* % nutrient reference values are based on an average adult diet of 8400 kJ/2000 kcal					

6. ALLERGENS DECLARATION (ref. Annex II Reg. 1169/2011)

Substances	present in the product		present on the same line		present in the same factory		ingredient cross contact	
	yes	no	yes	no	yes	no	yes	no
Cereals containing gluten i.e.: wheat, rye, barley, oats, spelt, kamut or hybridised versions and by-products		X		X		X		X
Shellfish and shellfish-based products		X		X		X		X
Eggs and egg-based products		X		X		X		X
Fish and fish-based products		X		X		X		X
Peanuts and peanut-based products		X		X		X		X
Soya and soya-based products		X		X		X		X
Milk and milk-based products (including lactose)		X		X		X		X
Nuts, meaning: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia nuts (<i>Macadamia ternifolia</i>) and their products		X		X		X		X
Celery and celery-based products		X		X		X		X
Mustard and mustard-based products		X		X		X		X
Sesame seeds and sesame seed-based products		X		X		X		X
Sulphur dioxide and sulphites in concentrations in excess of 10 mg/kg or 10 mg/litre in terms of total SO ₂		X		X		X		X
Lupins and lupin-based products		X		X		X		X
Molluscs and mollusc-based products		X		x		X		x



7. NON-GMO DECLARATION

1. General statement

Our Company guarantees that this product is considered as a non-GMO product according to the definition for GMO stated in EU Directive No 2001/18, art. 2 and thus requires no GMO-labelling, in accordance with EU Regulation (EC) No 1829/2003 and EU Regulation (EC) No 1830/2003.

Our objective is to avoid genetically modified ingredients in our products. No GM-techniques are used for the production. When purchasing raw materials, we look for non-GMO raw materials subject to the EU definition above, based on the GMO information we receive from our suppliers

2. Use of foodstuffs containing GMO or produced using GMO

Our Company guarantees that the products sold contain no ingredients or additives originating from transgenic plants.

8. NOT IONIZED PRODUCTS DECLARATION

The product or any of its ingredients is not ionized.

9. INTENDED USE

The product is ready for human consumption.

10. PRODUCT HANDLING REQUIREMENTS

- The finished pallets are stored in the warehouse at ambient condition, protected from direct sunlight and high humidity.
- Once opened keep refrigerated and consume within 5 days.

11. SHELF LIFE OF THE PRODUCT

3 years after the production date.



12. PACKAGING: LABEL

According to the EU regulation 1169/2011 the label includes the following information:

- Manufacturer information
- Product description
- Size
- Ingredients
- Production date, Lot number, Best before
- Drained weight, Net weight
- Country of origin

13. DATE CODING / TRACEABILITY

Lot number: MMM/YY

Where:

MMM: the months code &

YY: the year of the processing date.

Processing date: DD/MM/YYYY

14. PACKAGING: UNIT

Packaging type: Lithographed “ Calypso” tin can

Packaging volume: 4.5Lt

Drained weight: 2,0 Kg

Net weight: 4.25Kg

15. PACKAGING: OUTER CARTON

The tins are shrink wrapped in triplets.

16. PACKAGING: PALLET 120x80cm

Triplets per layer: 11

Layers per pallet: 5

Tins per pallet: 165

Validity date:

23.09.2025