

Mod POQ 02-24

Rev 01 del 03/07

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CODE 6897

PITTED TAGGIASCHE OLIVES IN OIL 1/1

PRODUCT DESCRIPTION

Pitted taggiasche olives in extra virgin olive oil and seasoned with aromatic herbs.

USE

Ideal for appetizers, for main courses of meat and fish.

INGREDIENTS

Pitted taggiasche olives (68%), extra virgin olive oil (31,5%), garlic, aromatic herbs, salt, acidity regulator: lactic acid. Gluten free.

Attention: traces of CORE could be present.

GLUTENFREE

THE PRODUCT IS REGISTERED IN THE MANUAL OF AIC (ITALIAN ASSOSIACTION FOR CELIAC DESEASE)

ORGANOLEPTIC CHARACTERISTICS

Consistency: firm

Colour: different gradation of brown and black, sometimes variegated

with green parties

Flavour: nice, typical, slightly sour with spicy aftertaste.

Odour: typical of olives and extra virgin olive oil.

MICROBIOLOGICAL CHARACTERISTICS

Total microbic mesophile load <100 ufc/g

Bacilli ssp <100 ufc/g

Sulphite-reducing clostridia <100 ufc/g

Enterobacteriaceae absend

E. Coli absent

Bacillus Cereus absent

S. Aureus absent

Listeria monocytogenes absent

Salmonella absent
Clostridium perfringens
Lactic bacteria absent
Yeast and moulds absent

This product does not contain genetically modified organisms.

PROCESSING

GMO

The raw material after maturation and fermentation is washed, sorted,

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unpitted and put in the jars which are filled with oil and aromatic herbs.

The jar is sealed with the lid and then it undergoes through a processes of pasteurization to get the stability of the product at room temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante, 58 Ravadese Parma Italy

PRODUCTS DATA

Pack: JAR

Net Weight: 0,950 kg Capacity: 1062 ml

Sales Unit: 6 JARS

Available in pack of 24: NO

Gross weight single pack: 1,350 kg

Gross weight carton: 8,324 kg

STORAGE DATA

Shelf life: 24 Month

Storage closed product: IN A COOL AND DRY PLACE Storage open product: REFRIGERATED TEMPERATURE Life of the open product: CONSUME WITHIN 5-6 DAYS Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: GLASS JAR-METALLIC LID

Height: 160,0 mm Diameter: 81,0 mm

Package weight: 400,00 g

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SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: NEUTRAL CARTON

Secondary package length: 330,0 mm Secondary package width: 215,0 mm
Secondary package height: 175,0 mm
Packing dimensions in mm: 330*215*175 Secondary packaging weight: 224,00 q

PALLET COMPOSITION

Standard pallet 80X120 Boxes per layer: Layers per pallet: Boxes per pallet:

Standard pallet 100X120

Boxes per layer: 16
Number of layers per pallet: 10

Boxes per pallet:

Container pallet 112X112 Boxes per layer: 16

Number of layers per pallet: 16

Boxes per pallet: 256

EAN CODE

EAN13: 8004980068977 ITF14: 08004980168974

NUTRIONATIONAL VALUE X 100 G

Energetic value (KJ): 1464 kJ Energetic value (KCAL): 349 kg 349 kcal

Fat: 38,0 q

Saturated fats: 5,4 g
Carbohydrates: 0,7 g
of which sugars: 0,7 g 5,4 g

Protein: 1,4 g Salt: 3,00 g

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ALLERGENS

Absence of allergens: YES

OTHER CHARACTERISTICS

Suitable for vegetarian: YES

Suitable for vegan: YES Suitable for celiac: YES Contains alcohol: NO

Contains pork: NO

PHYSICO-CHEMICAL DATA

ph: <4,5NaCl: 3%

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