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Enrico article nr:	142003	Date:	19-04-2016
Article name:	Pitted black olives	Signature: 	
Supplier:	Enrico BV		
E-mail:	quality@enrico.nl		
Telephone nr:	+31 (0)20 462 27 24		
Certification:	BRC		

1. Name of the product


Marketing name	Pitted black olives
Legal product name	Pitted black olives

2. Picture of the product



3. Product and packaging information

Explanation of the composition of production code/lot number:	L-dddy
Minimum shelf life at delivery:	60 days
Location of expiry date:	On the label
Product pasteurized:	Yes
Product vacuum packed:	Packed with air aspiration
Product packaged in a protective atmosphere:	No
Temperature at delivery:	Room temperature
Storage advice:	Dark and dry place
Notation of expiry date:	dd-mm-yyyy
Shelf life after opening:	10 days in refrigerator
Net weight:	1900g
Drained weight:	1300g
Size of one piece:	Length = max 3,5cm - min 2,5cm
Weight of one piece:	6g+/-2g
e-sign:	n
EG-admission number (for dairy, meat and fish products)	/
Gross weight (product + packaging):	2140g
Size of product (depth x width x height) in mm:	293mm x 210mm x 60mm
Kind of consumer packaging:	plastic tray in cardboard box
Size of trade unit (depth x width x height) in mm:	450 x 315 x 150
Kind of trade unit:	Cardboard box
EAN-13 CODE on product:	8010503041235
EAN-13 CODE on carton/box:	8010503041846
Intrastat number:	20059990

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4. Information regarding packaging tax

Consumer packaging		
Name of packaging	Kind of material	Weight of material gram
bag	PP/EVOH/PP	45
tray	PP	75
lid	PET	18,4
label	paper	1,2
box	paper	101

Packaging trade unit		
Name of packaging	Kind of material	Weight of material gram
box	paper	432
label	paper	0,8

5. Logistic information


Number of products per trade unit:	4
Number of trade units per palletlayer	6
Number of layers per pallet	10
Number of trade units per pallet	60
Pallet type (and size)	EUR 80x120cm
Total height of pallet	165 cm
Total weight of trade unit	9 kg
Total weight of pallet	560 kg

6. Description of the production process

Washing, selection, acidification, adding of oil, packaging, pasteurisation, final check and labelling.

7. Ingredients in final product (according to European regulation)

Ingredients	%	Ingredients GMO free?	Country of origin
Pitted black olives	68	yes	Spain
Sunflower seed oil	30	yes	Italy
Salt	1,97	yes	Italy
Acidity corrector: lactic acid	0,03	yes	China
Colour stabilizer: E579	residual	yes	Spain

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8. Allergens

'+' present / '-' absent / '?' if in case of doubt (carry-over of contamination)

Name of allergen	+/-
1. cow's milk	-
2. lactose	-
3. eggs	-
4. soya protein	-
5. soya oil	-
6. gluten	-
7. wheat	-
8. rye	-
9. beef	-
10. pork	-
11. chicken	-
12. fish	-
13. shellfish/molluscs	-
14. maize	-
15. cocoa	-
17. legumes	-
18. nuts	-
19. nut oil	-
20. peanuts	-
21. peanut oil	-
22. sesame seeds	-
23. sesame oil	-
24. glutamate	-
25. sulphur dioxide and sulphite (E220-E228)	-
31. coriander	-
32. celery	-
34. carrots	-
35. lupin	-
36. mustard	-
AZO colorings (E102, E104, E110, E122, E124, E129)	-

9. Nutritional value based on 100g (drained) product

Nutrients	Value (100g)	Value for portion (15g)
Energy	729 kJ 174 kcal	109 kJ 26 kcal
Protein	0,8g	0,1 g
Carbohydrates	5,9g	0,9 g
Of which starch	0g	0 g
Of which sugar	0,1g	0 g
Fat	15,1g	2,3 g
Of which saturated	2,1g	0,3 g
Of which mono unsaturated	9,3g	1,4 g
Of which poly unsaturated	3,7g	0,5 g
Cholesterol	0g	0 g
Transfat	0g	0 g
Dietary Fibre	5,7g	0,9 g
Sodium	828mg	124 mg

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Salt	2,1 g	0,3 g
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10. Chemical Specifications

Parameter	Value		Tolerance	
pH	3,5		+/- 1	
Salt	2	%	+/- 1,5	%

11. Microbiology

Parameter	At best before date	If not analyzed, explain why not
<i>Clostridium perfringens</i>	< 1000 cfu/g	< 100000 cfu/g
<i>Escherichia - coli</i>	< 100 cfu/g	< 1000 cfu/g
<i>Listeria monocytogenes</i>	absent in 25 g	absent in 25 g
<i>Salmonella</i>	absent in 25 g	absent in 25 g
<i>Staphylococcus aureus</i>	< 100 cfu/g	< 100000 cfu/g
Yeasts	< 5000 cfu/g	< 10000 cfu/g
Moulds	< 5000 cfu/g	< 10000 cfu/g

cfu/g = colony forming unit per gram

12. Other

The product is free from foreign bodies (glass, metal, wood, plastic)		y
Metal detection:	2.5 mm	Fe
	3.96 mm	Non Fe
	4 mm	Stainless steel
Other comments (f.e. warning on the label; this product may contain stones)	Refrigerate after opening of the bag; possible presence of pits.	