



## TECHNICAL DATA SHEET OF FINISHED PRODUCT



NAME OF PRODUCT	WHOLE BLACK OLIVE IN SALMUERA									
PRODUCT DESCRIPTION	Products made from whole black olives that have obtained a suitable Maturity Index, they have fermented naturally, controlled throughout the process to guarantee their quality, carefully selected and calibrated within the range as ordered and deboned, they have been rolled or ringed and conditioned in governing liquid (brine with additives) to ensure their useful life, and physicochemical sampling and analysis carried out up to dispatch.									
CHARACTERISTICS ORGANOLEPTICAS	<b>Texture</b> : Firm <b>Taste</b> : Characteristic of the product, exempt of abnormal taste <b>Color</b> : Uniform ( black, black violet , reddish black, dark violet) <b>Smell</b> : Characteristic of the product, exempt of abnormal odor <b>Form</b> : Ovoid characteristic									
INGREDIENTS	Black olive, water, salt, lactic acid, potassium sorbate.									
CHARACTERISTICS PHYSICIST CHEMISTRIES	<b>NaCl</b> : 8.0 – 9.0 °Be <b>Ph</b> : 3.4 – 4.0 <b>Free Acidy</b> : 0.8 – 1.3 % (lactic acid) <b>Calibres</b> : 70/90, 90/110, 110/130, 130/150,150/170, 170/200, 200/240, 240/280, 280/320, 320/360.									
CHARACTERISTICS PHYSICIST CHEMISTRIES	<table><tr><td><b>Microbial Agent</b></td><td><b>Limit gr.</b></td></tr><tr><td>E. coli</td><td>Ausencia</td></tr><tr><td>Salmonella</td><td>Ausencia</td></tr><tr><td>Coliformes Totales</td><td>Ausencia</td></tr></table>		<b>Microbial Agent</b>	<b>Limit gr.</b>	E. coli	Ausencia	Salmonella	Ausencia	Coliformes Totales	Ausencia
<b>Microbial Agent</b>	<b>Limit gr.</b>									
E. coli	Ausencia									
Salmonella	Ausencia									
Coliformes Totales	Ausencia									
PRESENTATION PACK	Drums : 60 kg Pail : 3 kg / 15 kg Glass bottles : 200 kg / 400 kg / 500 Kg Sachet stand up : 150 Kg									
USEFUL LIFE	2 years from its production date.									
STORAGE	Store in a cool and ventilated environment, preferably at temperatures not exceeding 25 ° C.									

Elaborado por: Jefe de Calidad	Revisado por: Gerente General y Jefe de producción	Aprobado por: Gerente General
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