



TECHNICAL DATA SHEET OF FINISHED PRODUCT



NAME OF PRODUCT	BLACK OLIVE IN RODAJAS									
PRODUCT DESCRIPTION	Products made from whole black olives that have obtained a suitable Maturity Index, they have naturally fermented, controlled throughout the process to guarantee their quality, carefully selected and calibrated within the range according to order and boneless, they have been filmed or ringed and conditioned in government liquid (brine with additives) to ensure its useful life, and physical and chemical sampling and analysis are carried out until its dispatch.									
CHARACTERISTICS ORGANOLEPTICAS	Texture : Firm Taste : Characteristic of the product, exempt of abnormal taste Color : Uniform (black, black violet , reddish black, dark violet) Smell : Characteristic of the product, exempt of abnormal odor Shape : Cylindrical Thickness : 4-5mm									
INGREDIENTS	Black olive, water, salt, lactic acid, potassium sorbate.									
PHYSICOCHEMICAL CHARACTERISTICS	NaCl : 8.0 – 9.0 °Be Ph : 3.4 – 4.0 Acidity free : 0.8 – 1.3 % (lactic acid) Calibres : 150/170, 170/200, 200/240, 240/280									
MICROBIOLOGICAL CHARACTERISTICS	<table><tr><td>Microbial Agent</td><td>Limite por gr.</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>		Microbial Agent	Limite por gr.	E. coli	Ausencia	Salmonella	Ausencia	Coliformes Totales	Ausencia
Microbial Agent	Limite por gr.									
E. coli	Ausencia									
Salmonella	Ausencia									
Coliformes Totales	Ausencia									
PRESENTATION PACK	Drums : 60 kg Pail : 3 kg / 15 kg Glass bottle : 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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