



## TECHNICAL DATA SHEET OF FINISHED PRODUCT



<b>NAME OF PRODUCT</b>	<b>GREEN OLIVE IN RODAJAS</b>	
<b>PRODUCT DESCRIPTION</b>	Products made with healthy harvested green olives, with the appropriate maturity index and processed by the same company, cooked with soda to eliminate natural bitterness (oleuropein) and with controlled fermentation throughout the process to guarantee its quality, carefully selected and calibrated within of the range according to order, boned and rolled, they are conditioned in liquid of government (brine with additives) to assure its useful life, and carrying out samples and physicochemical analyzes until its dispatch.	
<b>CHARACTERISTICS ORGANOLEPTICAS</b>	<b>Texture</b> : Firme y resistente <b>Taste</b> : Product feature, exempt abnormal taste <b>Color</b> : Verde amarillento, . <b>Smell</b> : Product feature, exempt abnormal smell <b>Shape</b> : Cylindrical	
<b>INGREDIENTS</b>	Green olive, water, salt, citric acid, potassium sorbate.	
<b>PHYSICOCHEMICAL CHARACTERISTICS</b>	<b>NaCl</b> : 7.0 – 8.0 °Be <b>Ph</b> : 3.2 – 4.2 <b>Acidity free</b> : 0.8 – 1.2 % (ácido láctico) <b>Calibres</b> : 160/200, 200/240, 240/280	
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	<b>Microbial Agent</b>	<b>Limite por gr.</b>
	E. coli	Ausencia
	Salmonella	Ausencia
	Coliformes Totales	Ausencia
	Levaduras	< 100 UFC/gr
<b>PRESENTATION PACK</b>	Drums : 60 kg Pails : 3 kg / 15 kg Glass Bottle : 200 kg / 400 kg / 500 Kg Sachet stand up : 150 Kg	
<b>USEFUL LIFE</b>	1 year from its production date	
<b>STORAGE</b>	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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