



## TECHNICAL DATA SHEET OF FINISHED PRODUCT



NAME OF PRODUCT	WHOLE GREEN OLIVE IN SALMUERA											
PRODUCT DESCRIPTION	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 ensure its quality, carefully selected and calibrated within of the range according to order, conditioned in liquid of government (brine with additives) to assure its useful life, and carrying out samples and physicochemical analyzes until its dispatch.											
CHARACTERISTICS ORGANOLEPTICAS	<b>Texture</b> : Firm and resistant <b>Taste</b> : Característico del producto, exentas de sabor anormal <b>Color</b> : Verde amarillento, . <b>Smell</b> : Característico del producto, exentas de olor anormal <b>Shape</b> : Ovoid feature											
INGREDIENTS	Green olive, water, salt, citric acid, potassium sorbate											
PHYSICOCHEMICAL CHARACTERISTICS	<b>NaCl</b> : 7.0 – 8.0 °Be <b>Ph</b> : 3.2 – 4.2 <b>Acidity free</b> : 0.8 – 1.2 % (lactic acid) <b>Calibres</b> : 160/200, 200/240,240/280, 280/320											
MICROBIOLOGICAL CHARACTERISTICS	<table><tr><th>Microbial Agent</th><th>Limite por gr.</th></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><tr><td>Levaduras</td><td>&lt; 100 UFC/gr</td></tr></table>		Microbial Agent	Limite por gr.	E. coli	Ausencia	Salmonella	Ausencia	Coliformes Totales	Ausencia	Levaduras	< 100 UFC/gr
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E. coli	Ausencia											
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Coliformes Totales	Ausencia											
Levaduras	< 100 UFC/gr											
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	1 year 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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