



TECHNICAL DATA SHEET OF FINISHED PRODUCT



NAME OF PRODUCT	BONE GREEN OLIVE										
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 guarantee its quality, carefully selected and calibrated within of the range as requested, they have been boned and packed in government liquid (brine with additives) to ensure its useful life, and sampling is carried out until its dispatch.										
CHARACTERISTICS ORGANOLEPTICAS	Texture : Firm and resistant Taste : Product feature, exempt abnormal taste Color : Yellowish green. Smell : Product feature, exempt abnormal smell Shape : Cylindrical										
INGREDIENTS	Green olive, water, salt, citric acid, potassium sorbate.										
PHYSICOCHEMICAL CHARACTERISTICS	NaCl : 7.0 – 8.0 °Be Ph : 3.2 – 4.2 Acidity free : 0.8 – 1.2 % (lactic acid) Calibres : 160/200, 200/240, 240/280										
MICROBIOLOGICAL CHARACTERISTICS	<table border="1"> <thead> <tr> <th>Microbial Agent</th><th>Limite por gr.</th></tr> </thead> <tbody> <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>< 100 UFC/gr</td></tr> </tbody> </table>	Microbial Agent	Limite por gr.	E. coli	Ausencia	Salmonella	Ausencia	Coliformes Totales	Ausencia	Levaduras	< 100 UFC/gr
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Coliformes Totales	Ausencia										
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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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