



TECHNICAL DATA SHEET OF FINISHED PRODUCT



NAME OF PRODUCT	BONE BLACK OLIVE								
PRODUCT DESCRIPTION	Products made with black olives that have obtained a suitable Maturity Index, they are naturally fermented, controlled throughout the process to guarantee their quality, carefully selected and calibrated within the range as requested, and that have been boned, conditioned in liquid of government (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								
INGREDIENTS	Black olive, water, salt, lactic acid, potassium sorbate.								
PHYSICOCHEMICAL CHARACTERISTICS	NaCl : 8.0 – 9.0 °Be Ph : 3.4 – 4.0 Free Acidity : 0.8 – 1.3 % (lactic acid) Calibres : 150/170, 160/200, 200/240.								
CHARACTERISTICS PHYSICIST CHEMISTRIES	<table border="1"> <thead> <tr> <th>Microbial Agent</th><th>Limit gr.</th></tr> </thead> <tbody> <tr> <td>E. coli</td><td>Ausencia</td></tr> <tr> <td>Salmonella : Ausencia</td><td>Ausencia</td></tr> <tr> <td>Coliformes Totales : Ausencia</td><td>Ausencia</td></tr> </tbody> </table>	Microbial Agent	Limit gr.	E. coli	Ausencia	Salmonella : Ausencia	Ausencia	Coliformes Totales : Ausencia	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	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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