

"MAMMA TINA"

FACT SHEET

CANNED PITTED GREEN OLIVES

GRADE A15

1. PRODUCT AND SIZE

1.1. Product Name:	PITTED GREEN OLIVES
1.2. Grade:	A15
	Net Weight: 4.350 g
	Net Drained Weight: 2.000 g
	Total Capacity of Container: 4.250 mL
1.3. Quality:	FIRST
1.4. Made by:	ACEITUNAS MERINO S.A.
1.5. Health Industrial Food Registry:	21.029101/CC
1.6. C.I.F.ACEITUNAS MERINO S.A.	A-10420107
1.7. Origin:	SPAIN
1.8. Storage Conditions:	Room Temperature
1.9. Expiration Date:	3 years
1.10. Additional Information on Can Lid:	P.D. E.D. L-JJJ/AAAA/AMZZ

P.D.: Production date

E.D.: Expiration Date

L: Batch

JJJ: Calendar Packaging Day

AAAA: Manufacture Year

AMZZ: Internal Code

(Upon customer's request, we can provide any further information the company sees fit, such as product description "Pitted Green Olives").

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2. INGREDIENTS

Water, Pitted Green Olives, Salt, acidity corrector: Citric acid (E-330), Lactic Acid (E-270), antioxidant: Ascorbic acid (E-300). Pasteurized product.

May contains pits or pits fragments.

No food allergy or intolerance products have been used, neither raw materials deriving from genetically modified organisms.

Values of pesticides and heavy metals below established limits.

Olives are sound and fit for human consumption and they can be ingested without requiring any sort of preparation.

Special care with children, monitor their consumption. Fruits should be served in appropriate sizes, shaped and textures to avoid choking risk.

Store in a dry and cool place; once opened, it should be kept refrigerated and consumed for up to 7 days.

Expiration period: 3 years under optimal storage conditions.

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3. NUTRITIONAL INFORMATION

Nutritional information per 100 g of drained product.

Energetic value	134 kcal/ 552 kj
Fat	13,6 g
Of which saturated	2,4 g
Carbohydrates	0,5 g
Of which sugars	0,5 g
Dietary fiber	4,1 g
Protein	1,0 g
Salt	1,7 g

4. ORGANOLEPTIC CHARACTERISTICS OF THE PRODUCT

PARAMETERS	ASPECT
Appearance	Sound, clean, free from off-odors and off-flavors, absence of defects which may affect edibility or proper preservation, without signs of alteration underway or of abnormal fermentation
Shape	Typical
Color	It may vary in color from green to straw yellow
Odor	Typical, free from off-odors
Flavor	Typical, free from off-flavors
Texture	Typical of a fruit with suitable maturity and according to its variety

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5. ALLOWED DEFECTS

The maximum permissible defects in the product shall be specified according to the permitted tolerances (according to category and commercial preparation) established in table 3 of the CODEX.

DEFECTS	FIRST QUALITY
Texture defects. Mushy, wrinkled or fibrous fruits	6%
Damage in the epidermal tissue affecting pulp. Insect damage, cryptogamic damage, blemishes which penetrate into the flesh	12%
Blemished fruits, abnormal coloration	6%
Stems	3%
Broken fruits	5%
Mutilated fruits	4%
Total score of defects	17%
Pits or fragments pits	1%
Harmless Extraneous Materials, not to exceed 1000 g	1

(Pursuant to Royal Decree 679/2016, and Rule COI/OT/NC nº 1)

6. PHYSICO-CHEMICAL CHARACTERISTICS

Parameters	Tolerances
pH	$\leq 4,3$
Salt (°Be)	≥ 2

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7. MICROBIOLOGICAL CHARACTERISTICS

Free of pathogenic microorganisms and their toxins. Biologically stable product.

Pasteurization reaching a UP value_{62.4°C}^{5.25} := minimum 15 units

8. FOOD ALLERGEN REPORT/ LABELING

Allergen (In compliance with the EU Regulation Number 1169/2011.)	YES	NO
Cereals containing gluten and its by-products		X
Crustaceans and products derived therefrom		X
Eggs and egg-based products		X
Fish and fish products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and its dairy products (including lactose)		X
Nuts and nut products		X
Celery and products thereof		X
Mustard and products thereof.		X
Sesame seeds and products derived thereof		X
Sulphur dioxide and sulphites at concentrations of > than 10 mg/L expressed in SO ₂		X
Molluscs and products derived therefrom		X
Lupins and products derived therefrom		X

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9. CONTAINERS AND PACKAGING

Characteristics of Primary Packaging:

Description:	A15
Nominal Capacity:	4250mL
Type of tinplate:	Electrolytic tinplate (ETP)
Type of welding:	Superwina Electric
Protection of internal welding:	White thermostatic polyester resin
Protection of external welding:	Modified Epoxy-phenolic colorless varnish
Container height:	244 ± 0,5mm
Dimensions according to FDA:	602x910
Radial resistance value:	0,5 bar min
Axial resistance value:	600 kgf min

- The content of olives and covering liquid in any container shall not be less than 90% of its capacity (pursuant to Royal Decree 723/1988)

MANAGEMENT AND QUALITY

MANUFACTURED	INSPECTED	APPROVED
ACEITUNAS MERINO, S.A. C.I.F.: A-10420107 Pol. Ind. El Postuero Parcela, 7 Tel.: 927 51 63 78 10840 MORALESJA (Cáceres)	ACEITUNAS MERINO S.A. C.I.F.: A-10420107 Pol. Ind. El Postuero Parcela, 7 10840 MORALESJA (Cáceres)  www.merinolives.com	ACEITUNAS MERINO, S.A. C.I.F.: A-10420107 Pol. Ind. El Postuero Parcela, 7 Tel.: 927 51 63 78 10840 MORALESJA (Cáceres)