

**SUPPLIER**

Head Office		Plant	
Name	<b>AGRO SEVILLA ACEITUNAS S.C.A.</b>	Name	<b>AGRO SEVILLA ACEITUNAS S.C.A.</b>
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E-mail	mpons@agrosevilla.com	Quality system	ISO 9.001, ISO 14.001, HACCP, BRC, IFS
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**APPROVAL**

Product Name / Packaging	<b>Pitted Green Hojiblanca Olives / 83oz. pouch</b>		
Net weight (g)	4.200	Net Drained weight (g)	2.100
Producer Conformity		Customer Agreement	
Jose Miguel Vargas QA MANAGER		Name	Sign & Stamp
		Date	

**CHARACTERISTICS**

Property	Description
Organoleptic properties	Characteristically taste and smell free from strange odours or flavours.
Intention of use	Suitable for human consumption without age limitations for both direct consumption as for inclusion in general culinary preparations. In cases of allergies, see composition and the allergens section.
Production process	The Olives have been harvested not in their total ripeness and lose their bitterness by alkaline treatment. After this, they undergo a natural lactic fermentation.
Genetically Modified Organisms (GMO) & Irradiation	Agro Sevilla Aceitunas S.C.A. guarantees and certifies that all the olives supplied, as well as the additives used, have not suffered any genetic manipulation nor have been irradiated.
Chemicals	No chemicals are used for the preservation of product.
Temperature & time conditions	Pasteurised product with Pu>15, sterile, free of pathogens and their toxins or any other source of contamination.
Vacuum of jar/can, Headspace	-
Storage requirements	To be kept in a dry cool place away of day light. After opening keep refrigerated (1-5 °C) 15 days maximum. Olives must always be covered by brine.
Transport requirements	Room temperature.
Shelf life	36 months from date of production.

**INGREDIENT DECLARATION**

Ingredient	Content (%)	
Olive	50,00	
Water	46,53	
Salt	3,19	
Citric Acid	0,28	acidity regulator E-330
<b>TOTAL</b>	<b>100,00</b>	

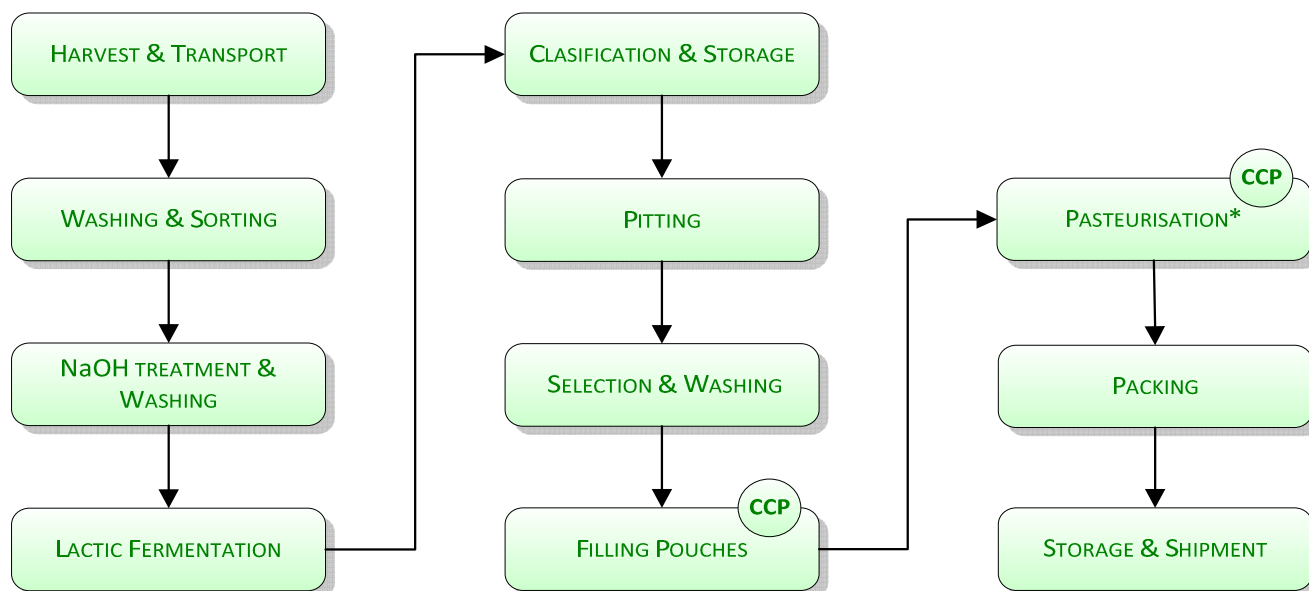
**PRODUCT STANDARDS - ANALYTICAL (IN BALANCE)**

Parameter	Target	Method	Measuring Frequency
Ph	< 4,0	pH-meter	Per 10.000 Kg
Acidity (%) / acid	0,4 - 0,6 / Lactic Acid	Measured with NaOH	Per 10.000 Kg
Salt (%)	4,0 - 6,0	Measured with AgNO3	Per 10.000 Kg

**PRODUCT STANDARDS - MICROBIOLOGICAL**

Micro-organism	Max value at BBD (cfu/g)	Method	Sampling frequency
Total count aerobic	< 100	cultured in specific environment	Random
Enterobacteriaceae	< 10	cultured in specific environment	Random
E.Coli	< 10	cultured in specific environment	Random
Enterococcus	< 10	cultured in specific environment	Random
Bacillus cereus	< 10	cultured in specific environment	Random
Staphylococcus aureus	< 10	cultured in specific environment	Random
Salmonella spp	absence in 25 g	cultured in specific environment	Random
Listeria monocytogenes	absence in 25 g	cultured in specific environment	Random
Cl. Perfringens	spores don't grow due pH < 4	cultured in specific environment	Random
Yeast	< 10	cultured in specific environment	Random
Mildew	< 10	cultured in specific environment	Random

**RAW MATERIAL PROCESS - FLOW CHART WITH CRITICAL CONTROL POINTS**



\*Pasteurised product with Pu>15, sterile, free of pathogens and their toxins or any other source of contamination.

**DEFECTS TOLERANCE (ACCORDING INTERNATIONAL OLIVE COUNCIL)**

Defect	Amount (%)
Broken fruit	< 5
Blemished fruit	< 6
Mutilated fruit	< 4
Shriveled fruit	< 3
Stuffing defects	-
Abnormal texture	< 6
Abnormal colour	< 6
Stems	< 5
<b>TOTAL</b>	<b>&lt; 17</b>
Harmless extraneous material	1 / kg
Pits and/or pit fragments	1 / kg

PRESENCE OF ALLERGENS

Allergen / If yes, Measures to avoid contamination	In product		Same line		Facility	
	YES	NO	YES	NO	YES	NO
Tree nuts and their products (almond)		X		X	X	
Honey and bee products (including royal jelly)		X		X		X
Gluten		X		X		X
Egg and egg products		X		X		X
Fish (anchovy)		X		X	X	
Soya beans and their products		X		X		X
Nut		X		X		X
Peanut		X		X		X
Sesame		X		X		X
Wheat		X		X		X
Rye		X		X		X
Beef		X		X		X
Pork		X		X		X
Chicken		X		X		X
Maize		X		X		X
Cocoa		X		X		X
Yeast		X		X		X
Legumes & pulses		X		X		X
Sunflower seed		X		X		X
Poppy seed		X		X		X
Lactose		X		X		X
Cow's milk protein		X		X		X
Shellfish & crustaceans		X		X		X
Soya oil		X		X		X
Nut oil		X		X		X
Peanut oil		X		X		X
Sesame oil		X		X		X
Glutamate*		X		X	X	
Benzoic acid + parabens (E210-E227)		X		X		X
Azo dyes		X		X		X
Tartrazine (E102)		X		X		X
Cinnamon		X		X		X
Vanillin		X		X		X
Coriander		X		X		X
Celery		X		X		X
Umbelliferae		X		X		X
Lupin		X		X		X
Molluscs		X		X		X
Sulphite		X		X	X	
Mustard		X		X		X

\*Glutamate is not an allergen, but it is possible that some asthmatic people could have an special sensibility to it.

**NUTRITION INFORMATION (100G DRAINED WEIGHT)**

Nutrient	Content	% DRI	Nutrient	Content	% DRI
Calories (kJ)	600	7	Vitamin A as retinol (µg)	53,00	6
Calories (kcal)	146	7	Vitamin E as tocopherol (mg)	4,00	33
Total fat (g)	15,00	23	Vitamin C as ascorbic acid (mg)	23,90	29
Saturated fat (g)	2,00	10	Calcium (mg)	71,00	8
Mono-unsaturated fat (g)	10,00	-	Phosphorous (mg)	6,00	0
Poly-unsaturated fat (g)	1,10	-	Iron (mg)	0,40	2
Trans fat (g)	0,20	-	Magnesium (mg)	15,00	4
Cholesterol (mg)	0,26	0	Zinc (mg)	0,10	1
Total carbohydrates (g)	0,00	0	Potassium (mg)	42,80	2
Sugars (g)	0,00	0	Copper (mg)	0,10	10
Organic Acids (g)	0,30	-	Manganese (mg)	0,00	0
Dietary Fiber (g)	2,80	11	Chrome (µg)	16,00	45
Proteins (g)	0,90	1	Moisture (g)	75,90	-
Sodium (g)	1,50	62	Ash (g)	4,10	-
Salt (g)	3,80	63			

Data obtained from ASEMESA (Spanish Exporters and Manufacturers of Table Olives Association)

**PACKAGING UNIT**

Component	Volume (ml)	Material	Weight (g)	Other data
Packaging	4.000	plastic	36	280 x 300 mm
Lid	-	-	-	-

**LOT / CODE IDENTIFICATION**

Alphanumerical characters	Digits
<b>L - &amp;&amp;&amp;&amp;/0000</b>	<b>0000/0000</b>
<ul style="list-style-type: none"> <li>Letter L stands for production lot / batch.</li> <li>3 first letters stands for production day in Julian Calendar (A=1, B=2, C=3, D=4, E=5, F=6, G=7, H=8, I=9, J=0).</li> <li>Last letter represents the year (C = 2.013, D = 2.014...).</li> <li>The last 4 digits are an internal production order.</li> </ul>	<ul style="list-style-type: none"> <li>First 3 digits (before the slash) stand for the production day, while the fourth indicates the year.</li> <li>The last 4 digits are just an internal production order in our computer system.</li> </ul>
<i>Example - 'L - AJFC/3550': an item produced on the day 106 of year 2.013 (April 16th 2.013).</i>	<i>Example - "0521/3550": an item produced on the day 052 of year 2.011 (February 21th 2.011).</i>

**FINISHED PRODUCT TESTING AND POSITIVE RELEASE BEFORE THE DELIVERY TO CUSTOMER**

Test	Realized	Test	Realized
Ph	yes	Overlap/closure control	yes
Acidity	yes	Weight	yes
Salt content	yes	Pasteurising control	yes
Microbiological tests	random	Labelling control	yes
Metal detection	yes	Packaging control	yes
Foreign bodies control	yes		

**COMMENTS**

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