

	TECHNICAL SPECIFICATIONS	Code : Manuel HACCPol/ Annexe 13
	sales@marcor.be – tel : +32 (0)3 / 828 14 63	Version : 05/2018 Page : 1/3

MC2349 BLACK SLICED OLIVES IN TIN A10

1. FINISHED PRODUCT

1.1. DLUO	SPECIFICATIONS
Production date	Batch on the lid or label cartons
DLC / DLUO	3 years
Specifications conditions of storage after opening: Shelf life after opening	After opening, store refrigerated in an hygienic, airtight non-metallic recipient and consume within 7 days.

1.2. INGREDIENTS

Ingredients: Black Olives: 52%, Brine: 48% with potable water, salt: 2 to 4%, and conservator: lactic acid (E270) < 0.05 g/kg; ferrous gluconate (579): < 0.015g/Kg.

1.3. NUTRITIONAL INFORMATION per 100g: (as annex XV of EC/1169/2011)

Energy	175.6	Kcal
	734	kJ
Fat	17.2	g
of which saturated	2.5	g
Carbohydrates	3.4	g
of which sugars	0	g
of which starch	-	g
Fibres	4.28	g
Proteins	1.8	g
Na	1.08	mg
Salt	2.70	g
Cholesterol	0	g

1.4. PRODUCT DESCRIPTION: ORGANOLEPTIC

PARAMETERS	SPECIFICATIONS – TOLERANCES
Appearance	Liquid of cover clear and limpid
Appearance	Black brilliant uniform
Color	Pleasant deprived of smell abnormal
Smell	Held and firmness of olives
Texture	characteristic

	TECHNICAL SPECIFICATIONS	Code : Manuel HACCPol/ Annexe 13
	sales@marcor.be – tel : +32 (0)3 / 828 14 63	Version : 05/2018 Page : 2/3

1.5. MICROBIOLOGICAL CHARACTERISTICS

Table olives

According to the code of the good honest practices for olives of table:

<i>product</i>	micro-organisms	Nature of the criteria	Threshold (m)
Black olives in brine	<i>Salmonella</i>	<i>Obligatory</i>	<i>Absence in 25g</i>
	<i>Pathogenic staphylococci</i>	<i>obligatory</i>	<i><1.10² /g</i>
	<i>Aerobic microorganisms</i>	<i>Indicative</i>	<i><10 /g</i>
	<i>Sulphite-reducing anaerobes</i>	<i>Indicative</i>	<i><10/g</i>
	<i>Escherichia Coli</i>	<i>obligatory</i>	<i><10/g</i>
	<i>Total coliforms</i>	<i>Obligatory</i>	<i><10/g</i>
	<i>Yeast / mould</i>	<i>Indicative</i>	<i><10/g</i>
	<i>Clostridium Perfringens</i>	<i>Indicative</i>	<i><10/g</i>

PARAMETERS	SPECIFICATIONS – MAXIMALES TOLERANCES	REFERENCES METHODS
• Net Drained Weight	1560 g ± 1%	Statistics weight
- Defects -abnormal color - Harmless extraneous material -Peduncle -open slices -Pits or fragments TOTAL DEFECTS	Maximum tolerance per 100 fruits : < 4 % < 1/Kg < 2% <15% <1% <20%	Visual observation – determination by counting

	TECHNICAL SPECIFICATIONS		Code : Manuel HACCPol/ Annexe 13
	sales@marcor.be – tel : +32 (0)3 / 828 14 63		Version : 05/2018 Page : 3/3

1.7. CHEMICAL CHARACTERISTICS

PARAMETERS	SPECIFICATIONS	TOLERANCES	METHOD REFERENCES
• Content salt	2°B - 4°B	< 4.5°B	Salinometre
• pH	5.5 -7	< 7,5	pH-meter

1.8. CONTAMINANTS

- **HEAVY METALS:** accordance with the norms of the codex for olives of table:
 - Lead (Pb) : 1 mg / kg
- **Residues of pesticides:** according with the European lawful standards residual union European limits and the reg 396/2005, and to the FDA regulations.
- **ALLERGENS :**
 - Absent (directives 2003/89/CE)
- **GENETICALLY MODIFIED MATERIAL :**
 - Absent