



# DATA SHEET

**PRODUCT:** CRACKED GREEN OLIVES **REVIEW** 1<sup>ST</sup>, JULY 2108

**Legal name:** Cracked green olives

**Product description:** Cracked green olives in government liquid

**Brand:** Zambudio

**Manufacturer:** Olives And Pickles Zambudio S.L. R.S.I 21.1.328 / MU

**Calibers:** 141/260, 141/280

**Pasteurized formats:** A-20 (5,000 g), barrel (600 g), carolina (350 g)

**Unpasteurized formats:** Cube 16l (10,000 g), Cube 4150-R (9,000 g), cube 10l (7,000 g), cube 465-R (4,500 g), cube 446-R (2,600 g), cube 437-R ( 2,250 g), PET 700 (450 g), barrels (154 kg)

**Composition and ingredients:** Cracked green olives, water, salt, aromas, aromatic bushes, pH regulator E-270, acidulant E-330, preservative E-202 and antioxidant E-300

**Nutritional information:** Nutritional composition per 100 g of product; kcal 191, kJ 793, total fat 15.7 g, of which saturated fat 2.58 g, carbohydrates 11.2 g, of which sugars 0.05 g, proteins 1.3 g, salt 3.5 g

**Lot ID:** Lxxxy, where "xxx" is the day number of the year, "y" codes the last digit of the product's manufacturing year

**Preferential consumption:** Unpasteurized product, 9 months. Pasteurized product, 3 years. Keep in a dry and cool place, away from sunlight. Once opened keep refrigerated for 15 days maximum

**Allergens:** Contains sulfites

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**GMO:** This product and all its components are free of genetically modified organisms

**Expected use:** Product for direct consumption. The organoleptic characteristics of the product can be altered after the date of preferential consumption. Product intended for the general public, with the exception of infants (under adult supervision) and hypertensive people

**Organoleptic parameters:**

Texture: firm to the touch

Color: yellowish green

Taste: characteristic

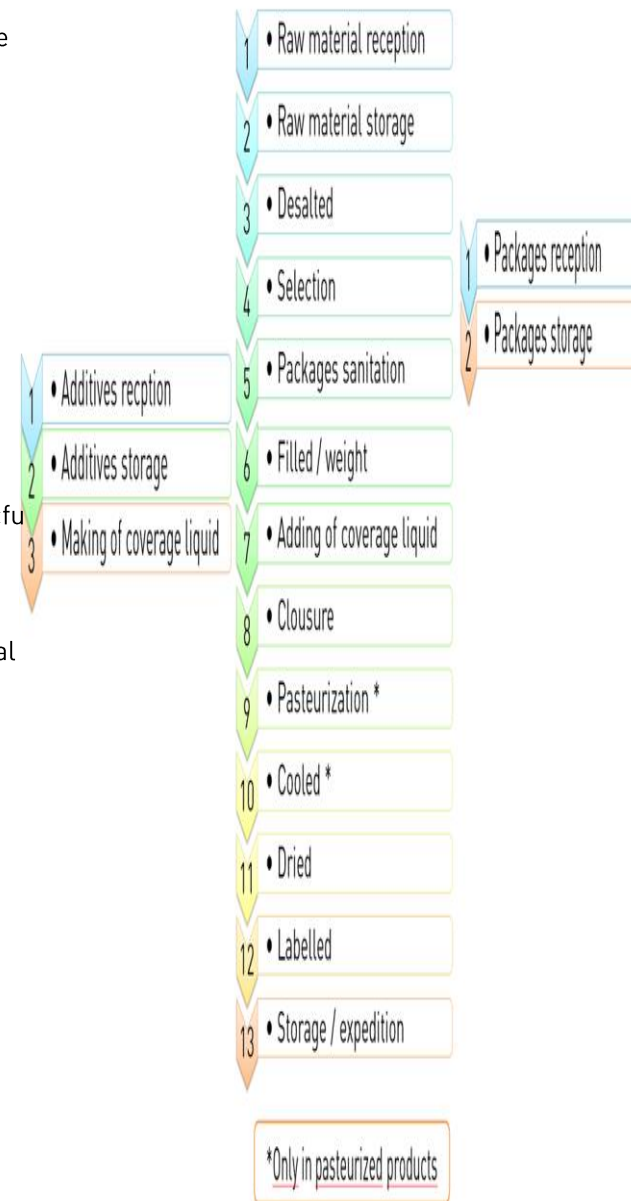
Smell: characteristic

**Physical-chemical parameters:** pH 3.80, lactic acidity 0.45%, chlorides 2.90%,  $SO_2$   $< 3 \times 10^{-2}$  mg / Kg

**Microbiological parameters:** Enterobacteria  $< 10$  cfu / g, aerobic mesophiles  $< 150$  cfu / g, molds and yeasts  $< 500$  cfu / g, salmonella absence in 25 g, absence of listeria in 25 g

**Legal regulations:** R.D. 123/2001 sanitary technical regulation, R.D. 176/2013 sanitary technical regulation, R.D. 142/2002 food additives, R.D. 140/2003 water for human consumption, R.D. 3484/2004 food handlers, C.E. 2073/2005 microbiological characteristics, C.E. 1169/2011 labeling, C.E. 22/2014 food contact materials

**Elaboration process:**



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