



DATA SHEET

PRODUCT: MANZANILLA OLIVES **REVIEW** 1ST, JULY 2018

Legal name: Manzanilla olives

Product description: Manzanilla olives in government liquid

Brand: Zambudio

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

Calibers: 281/300, 241/260, 201/220, 161/200, 161/180, 141/160

Pasteurized formats: A-20 (5,000 g), A-15 (2,500 g), gallon (2,500 g), barrel (600 g), carolina (350 g), A-370 (200 g)

Unpasteurized formats: Cubes 16l (10,000 g), 4150-R cubes (9,000 g), cubes 10l (7,000 g), cube 465-R (4,500 g), cube 446-R (2,600 g), cube 437-R (2,250 g), PET 1400 (850 g), PET 700 (450 g), barrels (154 kg)

Composition and ingredients: Manzanilla olives, water, salt, flavor enhancer E-621, pH regulator E-270, acidulant E-330, preservative E-202 and antioxidant E-300

Nutritional information: Nutritional composition per 100 g of product; kcal 204, kJ 804, total fats 20 g, of which saturated fats 4.4 g, carbohydrates 4.4 g, of which sugars 0.5 g, proteins 1.5 g, salt 3.38 g

Lot ID: Lxxxxy, 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

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: straw yellow

Taste: characteristic

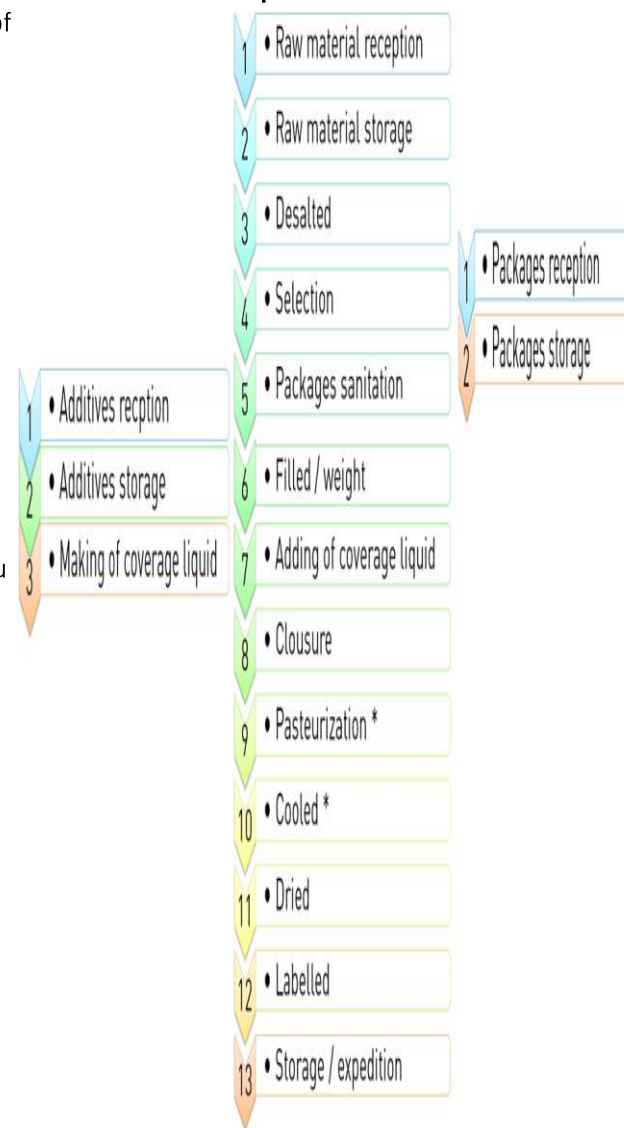
Smell: characteristic

Physical-chemical parameters: pH 3.90, lactic acidity 0.45%, chlorides 3.30%, SO_2 < 100 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



*Only in pasteurized products

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