

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

MC2348: GREEN 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
thermal treatment	pasteurization at 90 ° C for 20 min
Specifications conditions of storage after opening: Shelf life after opening	Conservation with the expenses in another conditioning that the iron box (glass, plastic) – 7 Days with the refrigerator

1.2. INGREDIENTS

Ingredients: Green Olives : 48%, Brine :52% with potable water, salt : 7.5 to 8.5%, and conservator : citric acid (E330) : 0.05 g/kg

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

Energy	193.9	Kcal
	810	kJ
Fat	18.7	g
of which saturated	2	g
Carbohydrates	4.5	g
of which sugars	0	g
of which starch	-	g
Fibres	3.92	g
Proteins	1.9	g
Na	1.47	mg
Salt	3.68	g
Cholesterol	0	g

1.4. PRODUCT DESCRIPTION: ORGANOLEPTIC

PARAMETERS	SPECIFICATIONS – TOLERANCES
Appearance	Healthy and clean free from foreign matters, without stalks
Appearance	Liquid of blanket : clear and limpid
Color	Green Homogen
Smell	Pleasant deprived of smell abnormal
Texture	Held and firmness of olives

1.5. MICROBIOLOGICAL CHARACTERISTICS

Table olives

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

product	micro-organisms	Nature of the criteria	Threshold (m)
Green olives in brine	<i>Salmonelles</i>	<i>Obligatory</i>	<i>Absence in 25g</i>
	<i>Staphylocoques with positive coagulase</i>	<i>obligatory</i>	1.10^2 /g
	<i>Microorganismes anaérobies 30°C</i>	<i>Indicative</i>	1.10^6 /g
	<i>Lactic Bacteria</i>	<i>Indicative</i>	1.10^3 /g
	<i>Escherichia Coli</i>	<i>obligatory</i>	1.10^2 /g
	<i>Coliformes fécaux</i>	<i>Obligatory</i>	1.10^2 /g
	<i>Yeast</i>	<i>Indicative</i>	5.10^5 /g
	<i>mould</i>	<i>Indicative</i>	1.10^3 /g
	<i>Anaérobies sulfite réducteurs</i>	<i>Indicative</i>	1.10^2 /g
	<i>Clostridium Perfringens</i>	<i>Indicative</i>	1.10^2 /g

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

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1.7. CHEMICAL CHARACTERISTICS

PARAMETERS	SPECIFICATIONS	TOLERANCES	METHOD REFERENCES
• Content salt	3°B - 4°B	< 4.5°B	Salinometre
• pH	≤4	≤4	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