

	TECHNICAL SPECIFICATIONS	Code : Manuel HACCPol/ Annexe 13
	sales@marcor.be – tel : +32 (0)3 / 828 14 63	Version : 02/2017 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

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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 Bacteries</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