



Antica valle d'Ofanto sanferdinandese srl

DD 09


TECHNICAL DATA SHEET OF THE PRODUCT

Revision 0.1

Date 14.05.2020

Edition 01

OLIVES  
"BELLA DI CERIGNOLA"  
IN BRINE  
GLASS JAR 3100 ML

TECHNICAL DATA SHEET OF THE PRODUCT: <i>OLIVES "BELLA DI CERIGNOLA" IN BRINE</i>						
FAMILY CODE PRODUCT: <i>OLIVES</i>						
PRODUCT CODE: <i>OLIVE.BDC.SAL</i>						
COUNTRY OF ORIGIN OF THE PRODUCT: <i>ITALY</i>						
Production process:		The process begins with fresh olives that are washed, selected and calibrated carefully. Then the product is placed in plastic drums with brine to start the fermentation process. After fermentation the olives are extracted and washed carefully. The process continues with the containers, which are filled with the olives and light brine. Following the pasteurization, labeling, packaging and palletization processes.				
Ingredients: Olives 'Bella di Cerignola', water and salt. Acidity regulator: Lactic acid and Citric acid. Antioxidant: Ascorbic acid.						
Organoleptic characteristics:	CONSISTENCY:	CRISP AND NOT FIBROUS				
	ASPECT:	WHOLE OLIVES				
	COLOR:	LIGHT GREEN / YELLOW				
	SMELL:	TYPICAL OF FERMENTED OLIVES				
	TASTE:	CHARACTERISTIC AND EXEMPT FROM EXTRANEUS AFTERTASTES				
	DEFECTS:	max 15%				
Nutritional Value: (per 100 g. of product)	ENERGY VALUE	145 Kcal - 607 Kj				
	CARBOHYDRATES: 3,8 g.	SUGAR - 0,6 g.				
	TOTAL FAT: 15 g	SATURATES FAT - 2 g.				
	CHOLESTEROL:	0 g.				
	PROTEIN:	1 g.				
	FIBRE:	3,4 g.				
	SALT:	3,3 g.				
Microbiological characteristics:	MICROORGANISMS AT 30°C:	< 10 ufc/g		Physicaland chemical properties:	PH	< 4.40
	ESCHERICHIA COLI:	< 10 ufc/g			SALT	< 10 %
	SALMONELLA SPP:	ABSENTS/ 25g			VACUUM	> 0,3 bar
	LISTERIA MONOCYTOGENES:	ABSENTS/ 25g		OGM Reg CE 1829/2003 1830/2003:	ABSENTS	
	AEROBIC SPORES	< 10 ufc/g				
	ANAEROBIC SPORES:	< 10 ufc/g		Allergens: (Dir.2003/89/CE)	ABSENTS	

Approvazione RQ: \_\_\_\_\_ Approvazione DIR: \_\_\_\_\_

Data Approvazione: 02/11/2022



Antica valle d'Ofanto sanferdinandese srl

DD 09

TECHNICAL DATA SHEET OF THE PRODUCT

Revision 0.1

Date 14.05.2020

Edition 01

OLIVES  
"BELLA DI CERIGNOLA"  
IN BRINE  
GLASS JAR 3100 ML

Packaging

	Article Code	Format	Volume	Net Weight	Drained Weight
<u>Primary:</u> tin					
<u>Primary:</u> glass jars	OLIVE.BDC.SAL-V3100	FORMAT OF 3100 ML	3100 ML	2900 g	1800 g
<u>Primary:</u> plastic tray					

		PACKAGE	
<u>Secondary:</u> packaged with cardboard base and covered with thermal reduced plastic	TIN		
	GLASS JARS	FORMAT OF 3100 ML	CASE OF 4 GLASS JARS
<u>Secondary:</u> packaged with cardboard boxes	PLASTIC TRAY		

			Number of cases for each pallet	Dimension of pallet (L x L x H)	Gross Weight
<u>Tertiary:</u> on Europallet ( 120 x 80 cm)	TIN				
	GLASS JARS	FORMAT OF 3100 ML	64 CASES	120 x 80 x 170	1080 kg
<u>Tertiary:</u> on Europallet ( 120 x 80 cm)	PLASTIC TRAY				

N.B. - Variations on the parameters "FORMAT" and "PACKAGING" are possible at the request of the customer.

**Shelf - Life of product and storage conditions:** Max. 3 years (from the production date) in a covered, cool (< 20 °C) and dry place.

**Transport:** Room temperature