



# DUMET AG

## Product Specification Sheet

### Product Name: Spanish black olives "Hojiblanca", pitted

Item Number :	Up next...	Country of Origin :	Spain		
Pack Size : [in]	W:4.72, H:7.48, D:2.17	Shelf Life Unopened/Opened :	60 weeks / 2 weeks		
Gross Weight :	157 g	Net Weight:	150 g	Drain Weight :	150 g

### Product Properties

**Product Description:** Pitted black olives, without brine

**Ingredients and % of each ingredient:** Olives (> 94.45%), sea salt (5.0%), rapeseed oil (0.5%), colour retention agent: ferrous gluconate (<0.05%)

<b>Kosher (Y/N; type)</b>	<u>Yes</u>
<b>Organic (Y/N; type)</b>	<u>No</u>
<b>Pieces Count (per package)</b>	<u>45 - 55</u>
<b>Easy Open (Y/N; type)</b>	<u>Yes</u>
<b>Piece Fragments (Range ; %)</b>	<u></u>

### Physical Properties:

<b>Color</b>	<u>May vary from dark brown to black</u>
<b>Aroma &amp; Flavor</b>	<u>Typical, free from extraneous smells or flavors</u>
<b>Texture</b>	<u>Typical of a fruit and variety duly mature</u>
<b>Appearance</b>	<u>Black pitted olives</u>
<b>Size &amp; Shape Range (mm)</b>	<u>Approx. length: 24mm; width: 18mm</u>

### Chemical Properties:

	<b>Target</b>	<b>Maximum</b>	<b>Minimum</b>
<b>pH (range)</b>	7.0	7.5	6.5
<b>Titration Acidity (range)</b>	not specified		
<b>°Brix (range)</b>	not specified		
<b>Salt Percentage – Volhard Method (range)</b>	5.0	5.5	4.5
<b>Sulfur Dioxide (range)</b>	not specified		
<b>% Moisture (range)</b>	not specified		
<b>Free Fatty Acid Value</b>	not specified		
<b>Peroxide Value</b>	not specified		

### Microbiological Properties:

<b>Total Plate Count</b>	<u>&lt; 100 CFU/g</u>
<b>Yeast and Molds</b>	<u>Yeast: &lt; 100 CFU/g / Moulds: Negative in 10g</u>
<b>Coliforms</b>	<u>&lt; 100 CFU/g</u>
<b>Staphylococcus, coagulase positive</b>	<u>&lt; 100 CFU/g</u>
<b>E.Coli</b>	<u>&lt; 100 CFU/g</u>
<b>Listeria</b>	<u>Negative in 25g</u>
<b>Salmonella</b>	<u>Negative in 25g</u>

**Nutritionals**  
 (\*Daily Value % Based on a 2,000 Calorie Diet)

**Serving Size:** (As listed on Label) 5 pieces (15 g)      **Serving Size:** 100 g  
**Servings Per Container:** 10      **Servings Per Container:** 1.5

	Per Serving	DV%
Calories:	18.3	
Calories from Fat:	17.8	
Total Fat (g):	1.98	3.0
Saturated Fat (g):	0.33	1.65
Trans Fat (g):	0.0	
Cholesterol (mg):	0.0	0.0
Sodium (mg):	295.8	12.33
Total Carbohydrate (g):	0.0	0
Dietary Fiber (g):	0.45	1.8
Sugars (g):	0.0	
Protein (g):	0.08	
Vitamin A:	1.0 DV%	
Vitamin C:	0.0 DV%	
Calcium:	1.0 DV%	
Iron:	6 DV%	

	Per Serving	DV%
Calories:	122	
Calories from Fat:	118.8	
Total Fat (g):	13.2	20.3
Saturated Fat (g):	2.2	11.0
Trans Fat (g):	0.0	
Cholesterol (mg):	0.0	0.0
Sodium (mg):	1972.5	82.19
Total Carbohydrate (g):	0.0	0.0
Dietary Fiber (g):	3.0	12.0
Sugars (g):	0.0	
Protein (g):	0.5	
Vitamin A:	7.0 DV%	
Vitamin C:	0.0 DV%	
Calcium:	7.0 DV%	
Iron:	38.0 DV%	

**Packaging**

<b>Size stand-up pouch (in)</b>	<u>W:4.72, H:7.48, D:2.17</u>	<b>Case Gross Weight</b>	<u>4.2 lbs</u>
<b>Case Dimensions (in)</b>	<u>L:11.65, W:7.71, H:4.25</u>	<b>Case Packaging Weight</b>	<u>0.9 lbs</u>
<b>Case Cube (ft^)</b>	<u>0.2212 ft^3</u>	<b>Case Net Weight</b>	<u>3.3 lbs</u>
<b>Block &amp; Tier</b>	<u>9 x 20</u>	<b>Storage Practice:</b>	<u>Ambient temperature</u>
<b>Cases Per Pallet</b>	<u>180</u>	<b>Storage Conditions:</b>	<u>65 – 75 °F</u>
		<b>Shipping Temperature:</b>	<u>65 – 75 °F</u>

**Allergen List**

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
<i>Peanuts (including peanut oil)</i>	No	No	No
<i>Tree Nuts</i>	No	No	Yes (almonds)
<i>Sesame Seeds</i>	No	No	No
<i>Milk &amp; derivatives (Specify: milk, casein, whey, etc)</i>	No	No	No
<i>Eggs</i>	No	No	No
<i>Fish</i>	No	No	Yes (anchovy)
<i>Shellfish</i>	No	No	No
<i>Soy (excluding soy oil)</i>	No	No	No
<i>Wheat (Gluten)</i>	No	No	No
<i>Sulphites</i>	No	No	No
<i>Corn</i>	No	No	No
<i>Poppy Seeds</i>	No	No	No
<i>Sunflower Seeds</i>	No	No	No
<i>MSG (monosodium glutamate)</i>	No	No	No
<i>Tartrazine</i>	No	No	No

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**Created and approved by:** TT  
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