

# **DUMET AG Product Specification Sheet**

### **Product Name: Spanish green 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 green olives, without brine

**Ingredients and % of each ingredient:**Olives (> 94.7%), sea salt (3.8%), rapeseed oil (<0.5%), food acids: citric acid (<0.5%), lactic acid (<0.5%)

Kosher (Y/N; type)

Organic (Y/N; type)

Pieces Count (per package)

Easy Open (Y/N; type)

Piece Fragments (Range; %)

#### **Physical Properties:**

Color May vary from light green to typical olive green

Aroma & Flavor Typical, free from extraneous smells or flavors

**Texture** Typical of a fruit and variety duly mature

Appearance Green pitted olives

Size & Shape Range (mm) Approx. length: 22mm; width: 17mm

#### **Chemical Properties:**

pH (range)

Titrable Acidity (range)

°Brix (range)

Salt Percentage - Volhard Method (range)

Sulfur Dioxide (range)
% Moisture (range)
Free Fatty Acid Value
Peroxide Value

Target	Maximum	Minimum
3.8	4.2	3.6
0.8	1.2	0.5
not specified		
3.8	4.3	3.5
not specified		
not specified		
not specified		
not specified	_	_

#### **Microbiological Properties:**

Total Plate Count	< 10 <sup>5</sup> CFU/g	
Yeast and Molds	Yeast: < 10 <sup>4</sup> CFU/g / Moulds: Negative in 10g	
Coliforms	< 10 <sup>3</sup> CFU/g	
Staphylococcus, coagulase positive	< 100 CFU/g	
E.Coli	< 100 CFU/g	
Listeria	Negative in 25g	
Salmonella	Negative in 25g	

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

**Serving Size:** (As listed on Label) 6 pieces (15 g) **Serving Size:** 100 g 1.5 **Servings Per Container:** 10 **Servings Per Container:** 

	Per Serving	DV%
Calories:	20.1	
Calories from Fat:	18.0	
Total Fat (g):	2.0	3.1
Saturated Fat (g):	0.2	1.0
<i>Trans</i> Fat (g):	0.0	
Cholesterol (mg):	0.0	0.0
Sodium (mg):	224.8	9.37
Total Carbohydrate (g):	0.6	0.2
Dietary Fiber (g):	0.4	1.6
Sugars (g):	0.0	
Protein (g):	0.1	
Vitamin A:	1 DV%	
Vitamin C:	1 DV%	
Calcium:	1 DV%	

0 DV%

Iron:

	Per Serving	DV%
Calories:	134	1
Calories from Fat:	117	
Total Fat (g):	13	20.0
Saturated Fat (g):	1.5	7.5
<i>Trans</i> Fat (g):	0.0	
Cholesterol (mg):	0.0	0.0
Sodium (mg):	1499	62.46
Total Carbohydrate (g):	3.8	1.27
Dietary Fiber (g):	2.6	10.4
Sugars (g):	0.0	
Protein (g):	0.5	
Vitamin A:	8.0 DV%	
Vitamin C:	6.0 DV%	
Calcium:	5.0 DV%	

3.0 DV%

Iron:

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

#### **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
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	Yes (almonds)	Yes (almonds)
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk,	No	No	Yes (milk)
casein, whey, etc)			
<i>Eggs</i>	No	No	No
Fish	No	Yes (anchovy)	Yes (anchovy)
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No

This specification has been generated electronically and is valid without signature.			
Created and approved by:	TT		
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