

A.- ESPECIFICACIONES DE PRODUCTO - PRODUCT SPECIFICATIONS

Designación de Producto - Product designation:	3 / LATA A-15 ACEITUNAS VERDES SIN HUESO		
	3 / TIN A-15 PITTED GREEN OLIVES		
Cliente-Client:	REITZEL	Marca-Brand:	CRESPO

A-1 PRODUCTO - PRODUCT

Materia prima - Raw material:	GREEN OLIVES		
Tipo - Type:	PITTED	Calibre - Size:	281/300
Peso neto - Net weight (g):	4.300	Peso neto escurrido- Drained net weight (g):	2.000
Líquido de conservación-Conservation liquid	BRINE	Vida útil - Shelf life:	3 YEARS

A-2 INGREDIENTES- INGREDIENTS

INGREDIENTES - Ingredients	Peso Weight (g)	%Peso / PNE % Weight/DNW	%Peso / PN % Weight / NW
WATER	2119,40	49,29	-
PITTED GREEN OLIVES	2000,00	46,51	100,00
SALT	172,00	4,00	-
CITRIC ACID (acidity regulator)	4,30	0,10	-
LACTIC ACID (acidity regulator)	3,01	0,07	-
ASCORBIC ACID (antioxidant)	1,29	0,030	-
Total	4300,00	100,00	100,00

A-3 PARÁMETROS FÍSICO QUÍMICOS - CHEMICAL PHYSICAL PARAMETERS

Test característico - Test characteristic:	Mínimo - Minimum:	Máximo - Maximum:	Test usado - Test method:
pH	-	4,2	pH - metro / pH - meter
Acidez - Acidity	0,3	0,8	Valoración / Acidity evaluation
Sal - Salt	3,0	5,0	Valoración / Salt evaluation

B.- ESPECIFICACIONES DE ENVASADO- PACKAGING SPECIFICATIONS

B-1 ENVASE - PACK

Formato de Envase - Packaging format:	TIN A-15	Composición del envase - Packaging composition:	TINPLATE
Capacidad ml - Volume ml:	4250	Peso - Weight (g):	358,2
Dimensiones - Dimensions:	Ø (mm)	153	Altura -Height (mm): 245



B-2 ETIQUETADO - LABELLING

Material - Material:	PAPER		
Dimensiones - Dimensions (mm):	Largo - LENGTH:	498	Ancho - WIDTH: 234
Código de barras - Bar code:	3076820003061		Código etiqueta / Code label:
Cantos redondeados - Rounded corners:	NO		
Texto ingredientes - Ingredients text:	WATER, PITTED GREEN OLIVES, SALT, ACIDIFIERS: CITRIC AND LACTIC ACIDS, ANTIOXIDANT: ASCORBIC ACID.		



B-3 TAPA - LID

Tipo - Type:	TAPA Ø153,7 STANDARD		
Diámetro - Diameter:	Ø (mm)	153	Peso - Weight (g): 46,1
			Código tapa / Code lid: TAPA Ø153
Foto tapa			
	L: _____ HH:MM 000000 PROD: DD.MM.AAAA 281/300 BB: DD.MM.AAAA		

B-4 MARCAJE DE ENVASE- PRODUCTION CODE

1ª Línea - <i>Fst. Line</i> :	LXXXXX HH:MM 000000 281/300 II
2ª Línea - <i>Scd. Line</i> :	PROD: DD.MM.AAAA BB: DD.MM.AAAA
Lugar de marcado - <i>Code placement</i> :	On top of the tin.



EUROLIVA's internal code:		L51-CRVDHSo Rev. 15		L425003VD0CR00EIFABHTV	
CLIENTE-CLIENT	REITZEL	MARCA-BRAND:	CRESPO		
PRODUCTO-PRODUCT:		3 / TIN A-15 PITTED GREEN OLIVES			

B-5 CAJA - CARTON

Tipo - Type:	Cardboard tray, hot melt, glued flaps, shrink-wrapped					
Material - Material:	CARDBOARD		Peso - Weight (g):	50,22		
Dimensiones - Dimensions (mm)	Largo - LENGTH	468	Ancho - WIDTH	154	Alto - HEIGHT	60
Código caja / Code carton:	VB035100000000					

Foto caja

**C - ESPECIFICACIONES TÉCNICAS- TECHNICAL SPECS****C-1 INFORMACION NUTRICIONAL - NUTRITIONAL INFORMATION**

Parametros - Parameters	Por 100 g. - Per 100 g.
ENERGIA - ENERGY (KJ / Kcal)	597 kJ / 145 kcal
GRASAS TOTALES - TOTAL FAT (g)	15,0
GRASAS SATURADAS - SATURATED FAT (g)	2,0
GRASAS MONOINSATURADAS - MONOUNSAT(g)	10,0
GRASAS POLIINSATURADAS - POLYUNSAT(g)	1,1
CARBOHIDRATOS - CARBOHYDRATES (g)	0,0
AZUCARES - SUGAR (g)	0,0
FIBRA DIETETICA - DIETETIC FIBRE (g)	2,8
PROTEINAS - PROTEIN (g)	0,9
SAL - SALT (g)	4,0

FUENTE: Vetinu Database (Asemesa)

*SOURCE: Spanish Olive Sector nutrition database: Insituto de la Grasa, Seville (Oils and Fats Research Institute, Spanish Council for Scientific Research CSIC, Ministry of the Economy) & ASEMESA (Spanish Association of Olive Industries and Exporters). (VRN= Nutrient Reference Values)

C-2 TRATAMIENTO TÉRMICO - THERMAL TREATMENT

Tipo - Type:	PASTERISED PRODUCT
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C-4 PARÁMETROS MICROBIOLÓGICOS - MICROBIOLOGICAL PARAMETERS

Test característico - Test characteristics:	Límite legal - Upper limits:	Tolerancia - Tolerance values:	Método - Method:
Salmonella - Listeria	ABSENT/25 g	ABSENT/25 g	PNT/09/MIC/00-a/30 y a/31
Total aerobios - Total aerobic	<10.000 ufc/g	<10.000 ufc/g	PNT/09/MIC/00-a/22
Clostridium Sulfitorreductores	ABSENT/g	<10 ufc/g	ISO 15213:2003
Enterobacteria	ABSENT/g	<10 ufc/g	PNT/09/MIC/00-a/23
Estafilococos Aureus	ABSENT/g	<10 ufc/g	Sheet recount
Escherichia Coli	ABSENT/g	<10 ufc/g	ISO 16649-2:2001

C-5 PARÁMETROS ORGANOLÉPTICOS - ORGANOLEPTICS PARAMETERS

Color - Colour:	Olor - Odour:	Sabor - Flavor:
Typical	Typical	Typical

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C-6 OTRAS ESPECIFICACIONES - OTHERS SPECIFICATIONS

Condiciones de almacenamiento - <i>Storage conditions:</i>	Ambient temperature. Refrigerate after opening and consume within 2 weeks.
Método de transporte - <i>Transport method:</i>	
Uso previsto del producto - <i>Foreseen use of the product:</i>	Ready for consumption. Olives have been pitted in machine, and occasionally may contain pits or pit fragments.
Presencia de alérgenos - <i>Presence of allergens:</i>	NO
Producto apto para - <i>Suitable product for:</i>	For all people

D- DECLARACIÓN DE ALÉRGENOS - ALLERGENS DECLARATION (D. 2007/68/CE-RD.1245/2008)

Alérgeno <i>Allergens</i>	Presente en el producto <i>Present in Product</i>	Riesgo de contaminación cruzada <i>Risk of cross contamination</i>
Wheat/Rye/Barley/ Oats:	No	No
Crustaceans and shellfish:	No	No
Egg/Egg Products:	No	No
Fish/Fish Products:	No	Yes
Peanuts/Peanuts Products:	No	No
Soya/Soya Products:	No	No
Milk/ Lactose:	No	Yes
Nuts:	No	No
Celery/Celery Products:	No	No
Mustard/ Mustard Products:	No	No
Sesame/ Sesame Products:	No	No
Sulphurous Anhydride/Sulphite:	No	No
Lupin/ Lupin products:	No	No
Mollusc/ Mollusc products:	No	No
Dairy Products:	No	No
Animal Products:	No	No
Colours Natural:	No	No
Colours Artificial:	No	No
Preservatives:	No	No
MS Glutamate:	No	Yes

D- ADVERTENCIA DECLARACIÓN DE ALÉRGENOS - *Allergy advice declaration*

Processed in a factory that handles nuts, fish and cheese. Suitable for Vegetarians, Vegans, Coeliacs.

E- ABSENCE OF GENETICALLY MODIFIED ORGANISMS (GMO) AND NANOTECHNOLOGY

Not GMO are used anywhere during the production process. Our products do not come in contact with GMO at any time during the production process. The product does not contain any ingredients, additives or genetically modified processing aids nor particles from nanotechnology

F- COMMITMENT DECLARATION ABSENCE OF IONIZING RADIATION

The product does not undergo irradiation with ionizing radiation.

Realizado por - <i>Done by:</i>	Patricia Rodríguez Rodríguez	Fecha: <i>Date</i>	07/02/2022
Motivo revisión - <i>Checking reason:</i>	New technical sheet in the new format / Rev: 15	Revisión: <i>Checking</i>	15