



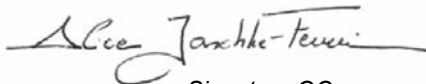
 	PRODUCT DESCRIPTION	BLACK OLIVES LA BELLA DELLA DAUNIA D.O.P. (PDO) Variety "Bella di Cerignola" in brine
	INGREDIENTS	Black olives 60%, water 37%, salt 3,0%; color stabilizer: ferrous gluconate (traces)
	CHARACTERISTICS	- Sizes: GGG (71–80 pieces/Kg), GG (81-90 pieces/Kg), G (91-120 pieces/Kg) - pH: about 6 (4,5 < x < 7,5) - Salt: about 3,0% - Color: intense black - Shape: elongated, resembling a plum - Texture: rather tender flesh
	NUTRITIONAL FACTS in 100 grams of product	- Energy 155 Kcal, 636 KJ - Fat 15,80 g / of which saturates 2,90 g - Carbohydrate 0,3 g / of which sugars < 0,01 g - Protein 1,02 g - Salt 3,00 g
	PROCESSING	The olives are processed with the method named Californian system, with the following steps: - Size grading - Fermentation in brine - Treatment with a solution of sodium hydroxide - Washings in order to remove sodium hydroxide and to lower the pH - Oxidation through the introduction of compressed air in the water - Fixing of the color with dietary iron solution After several washings the olives undergo a sterilization heat treatment.
	PACKAGING	Glass jars in cartons / Tinsplate cans, in thermopack (TP)
	SHELF LIFE	Expiration date for intact packages: 36 months – to store in a cool and dry place, far from heat source
	HANDLING	Once opened, the product must be stored in the refrigerator and used within 7 days
	USE	As appetizer, to enrich first and main courses

PACKAGING	Drained weight (gr)	N. Jars per carton	Carton				(Pallet cm 80 x cm 120)					
			Length (cm)	Width (cm)	Height (cm)	Weight (Kg)	N. cartons / layer	N. layers	N. cartons / pallet	Height pallet (cm)	Weight pallet (Kg)	N. jars / pallet
Jar ml 314	160	6	26,00	18,00	11,00	3,20	19	14	266	170	871	1596
Jar ml 580	310	12	32,00	22,00	24,00	11,20	11	6	66	160	759	792
Jar ml 1062	600	8	27,00	27,00	30,00	13,00	8	5	40	166	540	320
Jar ml 1700	1000	4	31,50	31,50	18,00	9,80	6	8	48	160	490	192
Jar ml 3100	1900	1	19,00	19,00	23,00	4,70	24	7	168	177	810	168
Jar ml 3100	1900	2	37,00	19,00	23,00	9,10	12	7	84	177	784	168

PACKAGING	Drained weight (gr)	N. Tins per TP	Thermopack (TP)				(Pallet cm 80 x cm 120)					
			Length (cm)	Width (cm)	Height (cm)	Weight (Kg)	N. TP / layer	N. layers	N. TP. / pallet	Height pallet (cm)	Weight pallet (Kg)	N. tins / pallet
Tin ml 3000	1200	2	31,50	15,70	15,00	6,00	17	9	153	151	938	306
Tin ml 4700	2500	2	31,50	15,70	24,00	9,40	17	6	102	160	979	204

The company "La Bella di Cerignola S.C.A." guarantees that the olives are not coming from O.G.M. (genetic modified organism) and declares that there are **no allergens** used in their Product Plant.

Further the company applies the strict self control system HACCP and is certified by IFS Food.


Signature QC