



	NAME OF PRODUCT	OLIVE TAPENADE
	INGREDIENTS	OLIVES variety BELLA DI CERIGNOLA 90%; Extra Virgin Olive Oil varieties "Bella di Cerignola" and "Coratina" 10%
	PROCESSING	<ul style="list-style-type: none"> The olives are left in brine for at least eight months, losing most of their bitterness. The olives are then desalted, dehydrated, seeded and chopped. The pulp is mixed with extra virgin olive oil of own production. The pate obtained is then packed in jars which are subjected to pasteurization heat treatment. This guarantees the consumer a safe product with constant organoleptic, olfactory and visual properties over a period of eighteen months.
	STRUCTURE	<ul style="list-style-type: none"> pH < 4,6 colour: dark brown taste: decisive and with a delicate scent of olive oil texture: creamy
	NUTRICION FACTS <i>for 100 g of product</i>	<ul style="list-style-type: none"> Energy 346 Kcal, 1422 KJ Total Fat 35,6 g / therefrom saturated Fat 4,55 g Carbohydrate 3,4 g / therefrom Sugar < 0,1 g Protein 1,43 g Salt 2,5 g
	PACKING	GLASS JARS (ml. 106, ml 314) in cartons on pallets
	USE	This tasty product, ready to eat without cooking and easy to preserve, is ideal for appetizers and to prepare first dishes.
	PRESERVATION	Expiry date of unopened packaging: 18 months; store in a cool and dry place, avoiding heat sources.
	ADDITIONAL INFORMATION	Product could maintain fragments of pit.

PACKAGING	Weight (ml)	N. Jars per carton	Carton				Pallet (cm 120 x cm 80)					
			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 106	85	32	26,00	26,00	16,00	6,5	12	10	120	180	800	3840
Jar ml 314	260	6	26,00	18,00	11,00	3,2	19	14	266	170	871	1596

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.


Signature QC