



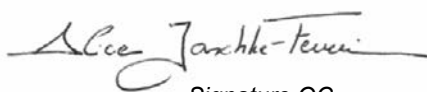
	PRODUCT DESCRIPTION	SMOKED BLACK OLIVES Variety “Bella di Cerignola” in brine
	INGREDIENTS	Smoked black olives, water, salt; color stabilizer: ferrous gluconate
	CHARACTERISTICS	- Sizes: GGG (71–80 pieces/Kg), GG (81-90 pieces/Kg), G (91-120 pieces/Kg) - pH: about 6 ($4,5 < x < 7,5$) - Salt: about 3,5% - Color: dark, almost 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 are smoked through a process covered by a patent for industrial invention; then they undergo a sterilization heat treatment.
	PACKAGING	Wide mouth cylindrical jars in cartons / Tinplate 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 dishes with fish, meat and cheese

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

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 IFS Food.


Signature QC