



	<b>PRODUCT DESCRIPTION</b>	<b>SMOKED BLACK OLIVES Variety "Bella di Cerignola" in brine</b>
	<b>INGREDIENTS</b>	Smoked black olives, water, salt; color stabilizer: ferrous gluconate
	<b>CHARACTERISTICS</b>	<ul style="list-style-type: none"> <li>Sizes: GGG (71–80 pieces/Kg), GG (81-90 pieces/Kg), G (91-120 pieces/Kg)</li> <li>pH: about 6 (4,5 &lt; x &lt; 7,5)</li> <li>Salt: about 3,5%</li> <li>Color: dark, almost black</li> <li>Shape: elongated, resembling a plum</li> <li>Texture: rather tender flesh</li> </ul>
	<b>NUTRITIONAL FACTS in 100 grams of product</b>	<ul style="list-style-type: none"> <li>Energy 155 Kcal, 636 KJ</li> <li>Fat 15,80 g / of which saturates 2,90 g</li> <li>Carbohydrate 0,3 g / of which sugars &lt; 0,01 g</li> <li>Protein 1,02 g</li> <li>Salt 3,00 g</li> </ul>
	<b>PROCESSING</b>	<p>The olives are processed with the method named <b>Californian system</b>, with the following steps:</p> <ul style="list-style-type: none"> <li>Size grading</li> <li>Fermentation in brine</li> <li>Treatment with a solution of sodium hydroxide</li> <li>Washings in order to remove sodium hydroxide and to lower the pH</li> <li>Oxidation through the introduction of compressed air in the water</li> <li>Fixing of the color with dietary iron solution</li> </ul> <p>After several washings the olives are <b>smoked through a process covered by a patent for industrial invention</b>; then they undergo a sterilization heat treatment.</p>
	<b>PACKAGING</b>	Wide mouth cylindrical jars in cartons / Tinplate cans, in thermopack (TP)
	<b>SHELF LIFE</b>	Expiration date for intact packages: 36 months – to store in a cool and dry place, far from heat source
	<b>HANDLING</b>	Once opened, the product must be stored in the refrigerator and used within 7 days
<b>USE</b>	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	12	32	25	13	6,60	10	12	120	183	810	1440

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.

  
Signature QC