



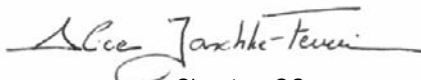
|                                                                                    |                                                     |                                                                                                                                                                                                                                                                                                            |
|------------------------------------------------------------------------------------|-----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>PRODUCT DESCRIPTION</b>                          | <b>NATURAL OLIVES LA BELLA DELLA DAUNIA D.O.P. (PDO) VARIETY "BELLA DI CERIGNOLA" IN BRINE</b>                                                                                                                                                                                                             |
|                                                                                    | <b>INGREDIENTS</b>                                  | Olives, water, salt; acidity corrector: citric acid                                                                                                                                                                                                                                                        |
|                                                                                    | <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: &lt; 4,6</li> <li>Salt: about 4,0%</li> <li>Color: dark green to bright brown</li> <li>Shape: elongated, resembling a plum</li> <li>Texture: firm flesh</li> </ul>            |
|                                                                                    | <b>NUTRITIONAL FACTS</b><br>in 100 grams of product | <ul style="list-style-type: none"> <li>Energy 169 Kcal, 694 KJ</li> <li>Fat 17,50 g / of which saturates 3,60 g</li> <li>Carbohydrate 0,28 g / of which sugars &lt; 0,01 g</li> <li>Protein 0,98 g</li> <li>Salt 4,00 g</li> </ul>                                                                         |
|                                                                                    | <b>PROCESSING</b>                                   | <p>The olives are manufactured by the following method:</p> <ul style="list-style-type: none"> <li>harvesting of olives by hand</li> <li>sorting and calibration (optional size grading)</li> <li>fermentation in brine</li> </ul> <p>After fermentation the olives are desalted and then pasteurized.</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 15 days                                                                                                                                                                                                                        |
|                                                                                    | <b>USE</b>                                          | To enrich starters and meat-based dishes.                                                                                                                                                                                                                                                                  |

| 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