



SPECIFICATION SHEET FOR FINISHED PRODUCT

Rev.:05
Approval Date:
15/07/2025

PRODUCT	CANNED OLIVES	VARIETIES:	Hojiblanca																																		
PRODUCT DESCRIPTION																																					
Canned olives are olives that have been preserved and packaged in metal cans to maintain their flavor, texture, and quality over an extended period. After harvesting, the olives are typically sorted, cured, and processed to remove bitterness, then packed in brine, water, or seasoned solutions. This packaging method ensures a long shelf life and protects the product from external contamination. Canned olives are commonly used in salads, pizzas, sauces, appetizers, and various culinary applications. INGREDIENTS: Olives, water, salt, acidulant: citric acid E-330. STORAGE METHOD: Keep refrigerated after opening and consume within 3 days.																																					
NUTRITIONAL DATA																																					
<table><tr><td>Total energy</td><td>217 kcal / 909 Kj</td></tr><tr><td>Total fat</td><td>23 g</td></tr><tr><td>Total protein</td><td>1 g</td></tr><tr><td>Carbohydrates</td><td>1.5 g</td></tr><tr><td>Total dietary fiber</td><td>3.4 g</td></tr><tr><td>Cholesterol</td><td>0 mg</td></tr><tr><td>Total saturated fatty acids</td><td>0.0mg</td></tr><tr><td>Vitamin A</td><td>48 µg</td></tr><tr><td>Vitamin D</td><td>0 µg</td></tr><tr><td>Vitamin E</td><td>1.48 mg</td></tr><tr><td>Vitamin C</td><td>0.07 mg</td></tr><tr><td>Calcium</td><td>64 mg</td></tr><tr><td>Iron</td><td>1.77mg</td></tr><tr><td>Potassium</td><td>432 mg</td></tr><tr><td>Magnesium</td><td>22mg</td></tr><tr><td>Sodium</td><td>2407 mg</td></tr><tr><td>Phosphorus</td><td>17 mg</td></tr></table>				Total energy	217 kcal / 909 Kj	Total fat	23 g	Total protein	1 g	Carbohydrates	1.5 g	Total dietary fiber	3.4 g	Cholesterol	0 mg	Total saturated fatty acids	0.0mg	Vitamin A	48 µg	Vitamin D	0 µg	Vitamin E	1.48 mg	Vitamin C	0.07 mg	Calcium	64 mg	Iron	1.77mg	Potassium	432 mg	Magnesium	22mg	Sodium	2407 mg	Phosphorus	17 mg
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* The nutrient content shown in the table above corresponds to 100 grams of product. Information obtained from the Spanish Food Composition Database (BEDCA)																																					
PHYSICAL AND ORGANOLEPTIC PARAMETERS																																					
In the absence of specifications from the customer, the rules contained in current European legislation governing marketing standards for the fruit and vegetable sector, certain processed products derived from fruit and vegetables, and the banana sector will apply. - pH 5.5-8 - Salt: 2-3.5% - Color: Dark brown to black or green - Texture and consistency: Firm, sound, and resistant to gentle finger pressure. - Flavor and aroma: Typical of the product																																					

CHEMICAL AND MICROBIOLOGICAL PARAMETERS

Subject to European regulations establishing limits and requirements to ensure food safety. This legislation, which specifies maximum residue levels for pesticides in food (MRLs), will be applied while in force. It also covers contaminants such as lead, cadmium, mercury, and nickel, as well as substances like chlorates, perchlorates, melamine, and quaternary ammonium compounds in food products. Furthermore, it includes the list of active substances authorized for use in plant protection products, including all subsequent modifications and updates, establishing the framework for its application.

- Salmonella, Shigella, Mold, Listeria: Absence 25 g
- pH variation < 0,5 after incubation 14 days at 37°C

The product must never exceed the maximum levels allowed in terms of residues of active phytosanitary materials (MRLs), heavy metals and other contaminants established in the legislation. The product will never exceed the maximum levels allowed in relation to the microbiological criteria applicable to food products.

COMMERCIAL CATEGORIES

If the customer does not provide such specifications, the provisions of current European regulations governing the common framework for the organization of agricultural markets will apply. These regulations govern marketing standards for the fruit and vegetable sector, certain processed products derived from these, and the banana sector.

PROCESSES AND TREATMENTS

Receiving, handling, packaging, palletizing, strapping and shipping.
 Pasteurized product, commercially sterile, absence of microorganisms capable of developing under storage conditions.

INTENDED USE OF THE PRODUCT

For human consumption, direct fresh consumption, and for industrial use in products made with this ingredient.
 Product excluded for the Especially Vulnerable Consumer Group.

PACKAGING AND PALLETIZING SPECIFICATIONS

Different formats are used depending on the needs of each client.

Packing

- Cans : 500g
- Cans: 3 kg

Delivery:

Capboard Boxes
 24X500
 12X500
 3X3 Kg
 6x3 kg

	<u>Caja</u> <u>50x30</u> <u>6x3 kg</u>	<u>Caja</u> <u>50x30</u> <u>3x3 kg</u>	<u>Caja 50x30</u> <u>CANS</u> <u>24X500</u>	<u>Caja 50x30</u> <u>CANS</u> <u>12X500</u>	<u>Características Palet</u>
PALET NORMAL					1m x 1,20 m madera fina
PCHEP					1m x 1,20 m azul madera gruesa
ECHP	50	100	72	84	0,8m x 1,20 m azul madera gruesa
EUROPALET	50	100	72	84	0,8m x 1,20 m madera gruesa
EUR. PERDIDO	50	100	72	84	0,8m x 1,20 m madera fina

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CALIBERS
In the absence of specifications from the customer, current European regulations establishing the common marketing framework for the fruit and vegetable sector will apply. These regulations set out the classification and sizing criteria applicable to the product, also covering certain processed products and the banana sector.
STORAGE CONDITIONS
Temperature controlled at room temperature Good cleanliness and hygiene. No incompatible goods. Should be stored in a cool, dry place away from direct heat and sunlight
LABELED
Each container must be marked with a label or pre-printed, in characters grouped on one side and legible and visible from the outside, with the following minimum information in compliance with the consolidated version of labeling standard 1169/2011: Supplier data, Product, Origin; Commercial characteristics: Category, Size, Units, Specific markings, etc., UNEXPORT traceability code (supplier code + Julian calendar day), Any other indication indicated by the end customer or by Unexport in the order. The labeling of the sales unit must include all the data specified in the Unexport order.
TRANSPORT CONDITIONS
Temperature controlled at room temperature Good cleaning and hygiene conditions. No incompatible merchandise.
PRODUCT DURABILITY
Up to 3 years from date of manufacture.
ALLERGENS AND GMOs
Contains no allergens. Non-GMO.

UPDATE DATE 18/11/2025	FIRM RESPONSIBLE FOR QUALITY 
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