

Date:		16-Mar-21		Version:	4		
Created by:		Elsie W	alker	Approved by:	Markus Endt		
Product name and code:	SO162- Pitto	ed green olive 2.26kg	s in brine	Brand Name:	Crespo		
Product Description:				Pitted green olives in brine			
Product Image:				CréSpo Francisco Fra			
Ingredients:							
Ingredient (QUID - in order)			%	Country of Orig	gins E-Number		
Green Olives			52.20	Morocco			
Brine (Water, Salt)			47.60	Morocco			
Citric Acid			0.10	Austria	E330		
Lactic Acid			0.10	Spain	E270		
	claration (plea Water, Salt, Acid						
dicentonives,	water, Jait, Acid	arty Regulators.	. Citric Acia, i	Lactic Acid.			
Country of Product manufacture:				Morocco			
Protected designation of origin?				No			
Manufacturing site name:				Somia SA, Marrakesh			
	tions (BRC/IFS	/ISO/FSSC etc):	BRC			
Sensory Attri	butes:						
Appearance:		Green olives in brine					
Colour:		Pale yellow-green to dark green olives					
Flavour:		Salty, fruity, sour green olive flavour. No unpleasant notes.					
Texture:		Firm texture					
Aroma:		Salty fresh aroma. No off notes.					
Analytical Sta	andards:						
Chemical Ana	llysis:	Target		Frequency	Tolerances		
Salt		4.5° Baume		Each batch	4-5		
рН		3.8		Each batch	3.5-4.1		
Microbiologic	cal Analysis:	Target		Frequency	Tolerances		
n/a							

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Allergen Information:	Contains	Cross contamination risk	
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)	No	No	
Milk (Cow, Goat, Sheep, Buffalo, inc. Lactose)	No	No	
Eggs (inc. Lecithin if from Egg Source)	No	No	
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)	No	No	
Peanuts	No	No	
Soya (Soya beans, Soya Derivatives, inc. Lecithin's)	No	No	
Fish (exc isinglass – fining agent in beer)	No	No	
Molluscs	No	No	
Crustaceans	No	No	
Celery (Inc. Celeriac)	No	No	
Mustard	No	No	
Sesame Seeds	No	No	
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)	No	No	
Lupin	No	No	
Does the product contain any of the follo	owing:		
Genetically Modified Materials	No		
Engineered Nanomaterial	No		
Vegetable Oils (please specify individual	types)	No	
Trans fat material (excluding naturally occ	curring Trans fats)	No	
Caffeine		No	
Pesticide Residues	No		
Irradiated material	No		
Added colours	No		
Added preservatives	Yes- Citric Acid, Lactic Acid		
Antioxidants	No		
Azo & Coal tar dyes , BHA/BHT, Benzoates	No		
MSG / Glutamates	No		
Hydrogenated Vegetable Protein / Textur	No		

Nutritional In	formation:			Per 100g/ml	Calculated/Analysed		
Energy (kJ)				777	Calculated		
Energy (kcal)			89 Calculat			ılated	
Fat (g)				19	Calcu	ılated	
	saturates (g)		2.7				
of which	mono- unsaturates (g)						
	polyunsaturates (g)						
Available carb	ohydrate (g)			2.2	Calculated		
sugars (g)		0					
of which	starch (g)						
	polyols(g)						
Fibre (g)			2 Calcula			ılated	
Protein (g)				1.1 Calculated			
Salt (g)				2.3	3 Calculated		
Has product been previously frozen?					No		
EU health ma	rk (animal base	ed products o	nly)		n/a		
Product suitability and certifications:			Suitable		Certified		
Organic			No		No		
Kosher			Yes		Yes		
Halal			Yes		No		
Coeliac			Yes		No		
Diabetics			Yes		No		
Lactose Intolerant			Yes		No		
Vegetarian				Yes	No		
Vegan				Yes	No		
RSPCA Assured					n/a		
Free Range					n/a		
Packaging:			Description (Format, Material etc)		Weight (g)		
Primary packaging			Plastic tub		12	.8g	
Secondary packaging			Cardboard case/Shrink wrap				
Tertiary packaging			Stretchwrap/Pallet				
Primary packaging meets regulation for items in contact with food stuffs EC No 1935/2004 Yes						Yes	
Pack size		2.26	kg	Serving /Portion size (g)			
Cases per laye	er	28	, , ,		7		
Inner/Unit barcode 30768200		Outer pack/Case barcode		63076820023184			
Shelf life and	Storage:						
Shelf life from manufacture:			36 months				
Minimum shelf life on delivery:			18 months				

Date code format (e.g Best Before DD/MM/YYYY):	Best before			
Storage Conditions (unopened):		Store in a cool dry place		
Storage Conditions (opened):	Keep refrigerated, immersed in brine and consume within 2 weeks.			
CCP information (for metal detection please include sensitivities):				
Supplier Contact details:		RH Amar & Co LTD		
Main Technical Contacts:		Markus Endt / Elsie Walker - 01494 530200		
Main Commercial Contact:				
24 hour Emergency Contact:		Markus Endt - 07988 818285		
Supplier	Approved:	Elsie Walker		
Customer Approved &	Accepted:			
Date o	f approval:			

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