

RH Amar Product Specification

Date:	05-Ma	ay-22	Version:	6	
Created by:	Elsie W	/alker	Approved by:		
Product name and SO160- P code:	tted black olives 2.26kg		Brand Name:	Crespo	
Product Description:			Pitted black olives in brine		
Product Image:			PTETE BLACK QUEST PRINCE OF BRIDER		
Ingredients:					
Ingredient (QUID -	edient (QUID - in order)		Country of Orig	gins	E-Number
Black olives		52.20	Morocco		
Brine (Water, S	Salt)	47.80	Morocco		
Iron gluconate		0.0028	Germany		E579
Ingredient declaration (ple):		
Ingredient declaration (plo Black Olives, Water, Salt, Sta):		
-	ibiliser: Iron gluc		Morocco		
Black Olives, Water, Salt, Sta	ibiliser: Iron gluc				
Black Olives, Water, Salt, Sta	abiliser: Iron gluc facture: prigin?		Morocco	rrocco	
Black Olives, Water, Salt, Sta Country of Product manual Protected designation of o	abiliser: Iron gluc facture: prigin?	onate	Morocco No	rrocco	
Black Olives, Water, Salt, Sta Country of Product manuf Protected designation of of Manufacturing site name:	abiliser: Iron gluc facture: prigin?	onate	Morocco No Somia, Marrakech, Mo	rrocco	
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Black Olives, Water, Salt, Sta Country of Product manuf Protected designation of of Manufacturing site name: Site accreditations (BRC/II Sensory Attributes: Appearance:	abiliser: Iron gluc Facture: Drigin? FS/ISO/FSSC etc Black oxidise Black	onate	Morocco No Somia, Marrakech, Mo BRC		
Black Olives, Water, Salt, Sta Country of Product manual Protected designation of of Manufacturing site name: Site accreditations (BRC/II Sensory Attributes: Appearance: Colour:	abiliser: Iron gluc Facture: Drigin? FS/ISO/FSSC etc Black oxidise Black	onate c): d olives in b	Morocco No Somia, Marrakech, Mo BRC rine		
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Black Olives, Water, Salt, Sta Country of Product manual Protected designation of of Manufacturing site name: Site accreditations (BRC/II Sensory Attributes: Appearance: Colour: Flavour: Texture:	Black oxidise Black Salty to pleas	onate c): d olives in b sant nutty o with slight l	Morocco No Somia, Marrakech, Mo BRC rrine live flavour. No off note		
Black Olives, Water, Salt, Sta Country of Product manual Protected designation of of Manufacturing site name: Site accreditations (BRC/II Sensory Attributes: Appearance: Colour: Flavour: Texture: Aroma:	Black oxidise Black Salty to pleas	onate c): d olives in b sant nutty o with slight I y fresh aron	Morocco No Somia, Marrakech, Mo BRC rrine live flavour. No off note	S.	olerances
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Black Olives, Water, Salt, Sta Country of Product manual Protected designation of of Manufacturing site name: Site accreditations (BRC/II Sensory Attributes: Appearance: Colour: Flavour: Texture: Aroma: Analytical Standards: Chemical Analysis:	Black oxidise Black Salty to pleas Firm texture Pleasant salt	onate c): d olives in b sant nutty o with slight l y fresh aron	Morocco No Somia, Marrakech, Mo BRC Prine live flavour. No off note bite. na. No off aromas. Frequency Each batch	S.	
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Black Olives, Water, Salt, Sta Country of Product manual Protected designation of of Manufacturing site name: Site accreditations (BRC/II Sensory Attributes: Appearance: Colour: Flavour: Texture: Aroma: Analytical Standards: Chemical Analysis: Degree Baume pH Vacuum Microbiological Analysis:	Black oxidise Black Salty to pleas Firm texture Pleasant salt Targ min 100 Targ	onate c): d olives in b sant nutty o with slight y fresh aron get 3 7 get ufc/g ufc/g	Morocco No Somia, Marrakech, Mo BRC Ivine Ilive flavour. No off note bite. na. No off aromas. Frequency Each batch Each batch Each batch Frequency	S.	2.5-3.5 6-8 olerances

Date Created: 27/04/2016 Created by: Markus Endt SO160- Pitted black olives 2.26kg v6.xlsx Issue: 4 1 of 4

Lactobacillus	<10 u	fc/g Each batch		<10 ufc/g		
Mould	<10 u	fc/g Each batch		<10 ufc/g		
Yeast	<10 u	rfc/g Each batch		<10 ufc/g		
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 No		
Sesame Seeds		No		No		
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)		No		No		
Lupin		No		No		
Does the product contain any of the following:						
Genetically Modified Materials				No		
Engineered Nanomaterial				No		
Vegetable Oils (please specify individual		types)		No		
Trans fat material (excluding	curring Trans fats)		No			
Caffeine				No		
Pesticide Residues			No			
Irradiated material				No		
Added colours			Ferrous gluconate (stabiliser)			
Added preservatives				No		
Antioxidants			No			
Azo & Coal tar dyes , BHA/BHT, Benzoate		S		No		
MSG / Glutamates			No			
Hydrogenated Vegetable Pro	ed Vegetab	ole Protein	No			

Nutritional Information:			Per 100g/ml	Calculated/Analysed			
Energy (kJ)				549	Calculated		
Energy (kcal)				132	Calculated		
Fat (g)				9.5	Calculated		
sa	aturates (g)			1.2	Calculated		
of which m	of which mono- unsaturates (g)						
polyunsaturates (g)							
Available carbohydrate (g)			9.7	Calculated			
sugars (g)			0.1	Calculated			
of which starch (g)							
polyols(g)							
Fibre (g)				2			
Protein (g)				1			
Salt (g)				2.8			
Has product been previously frozen?					No		
EU health mark (animal based products o			nly)		n/a		
Product suitabi	ility and cert	ifications:		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		128g			
Secondary packaging		Carboard tray/shrink wrap		40g/28g			
Tertiary packaging		Stretch wrap/Pallet					
Primary packaging meets regulation for items in contact				No 1935/20	04	Yes	
Pack size		2.26kg (ND)	W 1.18kg)	Serving /Portion size (g)			
Cases per layer		28	3	Layers per pallet	7		
Inner/Unit barc	ode	3076820	024158	Outer pack/Case barcode	63076820024150		.50
Shelf life and St	torage:						
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: see lid			
Storage Conditions (unopened):		Store in a cool dry place.		
Storage Conditions (opened):	Keep refrigerated and immersed in brine. Consume within 14 days.			
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 of approval:				