



E 810.γ.3	PRODUCT SPECIFICATION	Issue: 3 / 3 - 2012 p.p.: 1/5
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DEAS S.A.			
OLIVES PROCESSING PACKING & EXPORTING			
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TECHNICAL CONTACT:	Kontoyiannis Athanasios	Position	PRODUCTION MANAGER
COMMERCIAL CONTACT:	Christos Deas	Position	BUSINESS DEVELOPMENT MANAGER
TECHNICAL CONTACT	Christina Papagrighoriou		TECHNICAL MANAGER

PRODUCT INFORMATION	
PRODUCT NAME:	GREEN PITTED OLIVES PASTEURIZED PRODUCT SIZE: <i>Super Colossal: 111-120 p/kg</i> <i>Colossal: 121-140 p/kg</i> <i>Giants : 141-160 p/kg</i>
VARIETY / SPECIES:	CHALKIDIKI
COUNTRY OF ORIGIN:	GREECE

PACKAGING			
CUSTOMER	TYPE OF PACKAGING :	SIZE OF PACKAGING (lt):	DRAIN WEIGHT (kg):
SANITEX			
✓ Colossal	TINS A12	5	2,0
✓ Colossal/super Colossal	TINS	850 ML	400 G
✓ Giants	TINS	425 ML	200 G

INGREDIENTS INFORMATION
GREEN PITTED OLIVES / WATER / SALT / CITRIC ACID E330 / LACTIC ACID E270



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FINISHED PRODUCT ATTRIBUTES : MICROBIOLOGICAL					
Organism	Frequency	Unit	Target	Reject	Method
Total Viable Count	Every 6 months	cfu/g	< 10	$\geq 1 \times 10^2$	ISO 4833:2003
Yeast & Moulds	Every 6 months	cfu/g	< 10	$> 10^2$	ISO 7954:1987 (25 °C , 96 h)
Escherichia coli	Every 6 months	cfu/g	< 10	≥ 10	NF ISO 16649-2
Staphylococcus aureus	Every 6 months	cfu/g	< 10	≥ 10	ISO 6888-2:1999 (37 °C)
Listeria monocytogenes	Every 24months	25g	Absent	Present	ISO 11290-1/A1/ Predictive Microbiology
Salmonella	Every 24months	25g	Absent	Present	ISO 6579:2002/AFNOR No BIO 12/7-03/99/ Predictive Microbiology
Coliforms	Every 6 months	cfu/g	< 10	> 10	NF ISO 4832

FINISHED PRODUCT ATTRIBUTES : CHEMICAL			
Test	Unit	Target	Tolerance
Salt on aqueous	%	4	±1
pH		3,80	0,30

FINISHED PRODUCT ATTRIBUTES : PHYSICAL	
Colour	GREEN TO STRAW YELLOW
Flavour	NO BITTER OR SOUR TASTE - TYPICAL CHARACTERISTIC OF THE PRODUCT
Texture	NO SOFT OLIVES / CHARACTERISTIC OF THE PRODUCT
Shape	CHARACTERISTIC OF THE PRODUCT



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Maximum tolerances as percentage of Whole, stoned (pitted) or stuffed olives (Harmless foreign matter: 1 unit per kilogram of fraction)	
Blemished fruit	6
Soft or fibrous fruit	6
Shriveled fruit	3
Abnormal color	6
Mutilated fruit	4
Empty fruit	-
Broken fruit	5
Stones (pits) and/or stone (pit) fragments	1
In no circumstances shall the cumulative tolerance figure for first trade category exceed	17%
In no circumstances shall the cumulative tolerance figure for extra trade category exceed	12%

ALLERGEN DECLARATION

We declare that the product does not contain:

Nuts & Products thereof (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Cobnuts, Macadamia, Queensland),

Peanuts and products thereof, Sesame Seeds and Sesame Seed derivatives, Milk (Cow's/Sheep/Goat) and products thereof (including lactose), Egg and Egg Derivatives, Soya and Soya Derivatives, Maize and Maize Derivatives, Cereals containing gluten and products thereof (Wheat, Rye, Barley, Oats, Spelt, Kamut or their hybridised strains), Celery and Derivatives, Mustard and Derivatives, Yeast and Yeast Derivatives, Fish and products thereof, Crustaceans and products thereof (including crab, lobster, prawns, shrimps, langoustine), Molluscs and their Derivatives, Azo and Coal Tar Dyes, Glutamates, Sulphur Dioxide and Sulphites (>10mg/Kg or 10mg/l), Aspartame, Beef, Pork, Lamb.

We hereby certify that we have made appropriate enquiries and investigations, and that the information provided above is accurate. We further confirm that the above information may be used without reservation to support product claims, including to consumers who may have allergies or allergic reactions, and in particular anaphylactic reactions.



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Dietary information

We confirm that this product is suitable for vegetarians, ovo-lacto vegetarians. There are no raw materials or ingredients present which are unsuitable. This product can also be consumed by coeliacs as it does not contain any source of gluten. We declare that all information given is accurate and provides a true statement.

Nutrition facts*			
Amount per	100	g	
Amount per serving			DV% **
Calories	129	kcal	6%
Calories (1kcal=4.184 kJ)	541	kJ	
Total Fat	12,9	g	18%
Saturated fat	1,4	g	7%
Monounsaturated Fat			
Fat	9,3	g	
Polyunsaturated Fat	1,4	g	
Salt	2,7	g	45%
Total Carbonhydrate	1,4	g	1%
of which sugar	0	g	0%
Dietary Fiber	4,3	g	17%
Protein	1,4	g	3%

SHELF-LIFE		
Storage temperature :	5 Min (°C)	25 Max (°C)
Maximum Shelf life / Best Before	3 Years/ keep the product refrigerated after opening	

GMO DECLARATION

We certify that Genetically Modified Organisms (GMO's) or Genetically Modified Micro-organisms (GMM's) are not used during the processing-packaging of our products. Genetically modified organisms have not been used as processing aids or additives, used in connection with the production of olives.

We confirm that we have made any necessary enquires and obtained relevant assurances from suppliers to verify the accuracy of the declaration that is provided.



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WEIGHING PROCEDURE

Drained Weight: The drained weight shall be determined in the following manner: Empty the contents of the container upon a circular sieve, and distribute the product evenly. Without shifting the product incline the sieve slightly at an angle of 17 to 20 degrees to facilitate drainage, allowing draining for two minutes. The drained weight is the weight of the sieve and product less the weight of the dry sieve.

NET DRAINED WEIGHT TOLERANCES

The tolerance concerning the net drained weight mentioned on the container shall not exceed the following percentage scale, providing the sample's mean net drained weight is equal to, or in excess of, said declared weight :

- 5% for containers with drained weight less than 200 gr.
- 4% for containers with drained weight between 200 and 500 gr.
- 3% for containers with drained weight between 500 and 1.500 gr.
- 2% for containers with drained weight in excess of 1.500 gr.

QUALITY COMPLAINS

According to the Commercial Invoice Terms any complains should be done with the receipt of the goods. Additionally your Quality Control Report must be sent for every delivery to us as soon as possible.
 Complains after that date will be rejected unless they are accompanied with your weekly maintenance and storage records.

The above specifications are an extract and moreover in accordance to COI/OT/NC N01 DECEMBER 2004 and Codex Alimentarius 66-1981)Rev. 1987

AUTHORISATION AND VALIDATION ON BEHALF OF THE CUSTOMER

COMPANY NAME	
NAME	
POSITION	
DATE	
SIGNATURE	



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WE ACCEPT THIS SPECIFICATION AS REALISTIC AND CONSISTENTLY ACHIEVABLE IN ALL CIRCUMSTANCES.

AUTHORISATION AND VALIDATION ON BEHALF OF THE SUPPLIER

NAME (MR/MRS/MS): (Please print in full)

CHRISTINA PAPAGRIGORIOU

SIGNATURE

CHRISTINA PAPAGRIGORIOU

POSITION IN PRINT

QUALITY DEPARTMENT

DATE

21-01-2016

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