



EXTERNAL DOCUMENT

Pitted Kalamata Olives 2kg (Greece)



Core Details

Brand	Riviana Food Services
Product	Pitted Kalamata Olives 2kg (Greece)
Riviana Product Number	2600249
APN	9300602361389
TUN	19300602361386

Product Information

Organoleptic properties	Pitted olives have a smooth skin with a firm texture but should not be excessively soft. The olives are oval in shape, with holes in the top & bottom where the pip has been removed. Colour of the olive can range from black, dark brown to purple on the skin and throughout the flesh. The brine should be dark brown in colour and a free flowing liquid with no sedimentation visible. Characteristic Kalamata olive flavour with an acidic, slightly bitter & salty taste. Free from objectionable odours.
Appearance	Grid 1cm X 1cm. A photograph showing four pitted Kalamata olives arranged horizontally on a green grid background. The olives are oval-shaped with a smooth, dark brown to purple skin. Each olive has a small hole at the top and bottom where the pit has been removed. The grid lines are 1cm by 1cm.

Ingredients

Ingredient List on Label	Kalamata Olives (50%), Water, Salt, Sugar, Food Acid (260), Colour (150d), Olive Oil, Preservative (202).
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Nutritional Information

Serving Size	Servings per package: 50.00 Servings size: 20g (of olives)	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	159 kJ	794 kJ
Protein	0.2 g	1.1 g
Fat - total	3.7 g	18.4 g
-- Saturated	0.6 g	3.2 g
Carbohydrate	0.7 g	3.7 g
-- sugars	0.1 g	0.7 g
Sodium	317 mg	1570 mg

Allergens

Allergens Statement on Label	Absent
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GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Certified
Halal	Not certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Product of Greece
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Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions
Storage Conditions (opened)	Refrigerate after opening at or below 4°C. Cover olives with brine.
Shelf Life (unopened)	2 years
Shelf Life (opened)	Within 3 weeks
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	LOT 15216
Inner coding - Explanation	LOT= Lot code 15= last two digits of year 216=Julian date code (day of year) Therefore, product produced 3rd August 2015
Inner coding - Position	Under the label
Inner coding - Type	Black inkjet
Outer coding - example	LOT 15216
Outer coding - Explanation	LOT= Lot code 15= last two digits of year 216=Julian date code (day of year) Therefore, product produced 3rd August 2015
Outer coding - Position	Side of carton
Outer coding - Type	Black inkjet

Physical Properties

Net Weight Limits	2kg (min)
Net Weight Method	Electric balance
Drained Weight Limits	1kg (min)
Drained Weight Method	Electric balance
Headspace Limits	5 – 8 mm
Headspace Method	Ruler

Microbiological Properties

Standard Plate Count Limits	< 10,000 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	<100 cfu/g
Yeast and Moulds Method	AS 5013.29
Lactic Acid Bacteria Limits	<1,000 cfu/g
Lactic Acid Bacteria Method	CMMEF. APHA 4th Edition - 2001

Chemical Properties

pH Limits	3.4 – 3.8
pH Method	AOAC 981.12
Acid (%) Limits	0.45 – 0.85 (as acetic)
Acid (%) Method	AOAC 942.15
Salt (%) Limits	4.0-8.0
Salt (%) Method	AOAC 937.09
Brix° or Sugar Limits	0.85 – 1.25%
Brix° or Sugar Method	AOAC 932.15
Pesticides Limits (FICA Requirement)	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	04-048 Pesticides in Food by GC/MS
Lead Limits	0.1 mg/kg
Lead Method	Silliker - ICP

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	

Miscellaneous

Other information for label	N/A (from custom Group 24)
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Packaging - Marketing

Carton Configuration	6 x 2kg
Pallet Configuration	10 cartons x 5 layers = 50 cartons (for internal warehousing purposes)

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