

ivoryledoux

Product Specification

Product Name: Sliced Black Olives A10

Product Code: OLBS10

Product Details

Legal Product Name: Sliced Black Olives

Brand Name: Fontinella

Marketing Description: Sliced Black Olives

Countries of Origin: Spain

Intrastat Tariff Code: 20057000

Declared Net Weight: 3kg

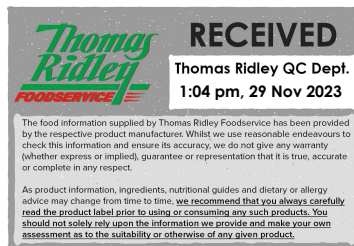
Drained Weight: 1.56kg

Average Net Weights T1: 2955g

Average Net Weights T2: 2910g

Product EAN-13: 5021006037116

Case barcode: 05021006037123



Labelling

Copyright: Ivory and Ledoux. Sample label only, not for reproduction.



Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Olives	50.0%	Hojiblanca	Spain
Water	48.0%	Potable	Spain
Salt	1.9%	Marine	Spain

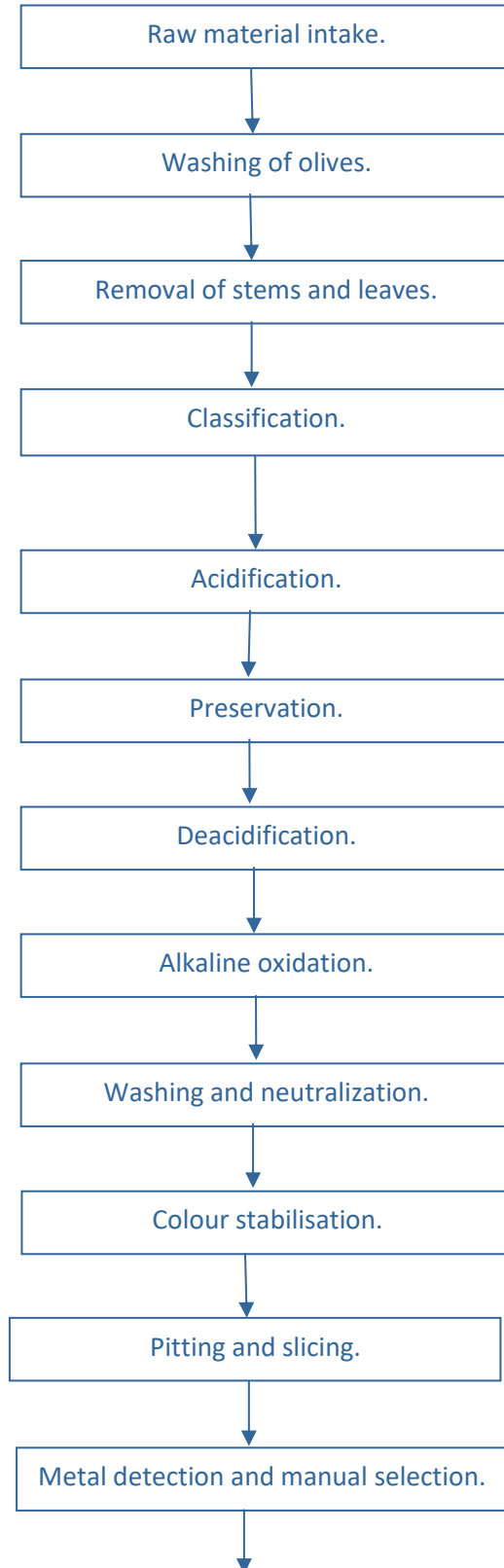
Last Amended: 01/02/2023

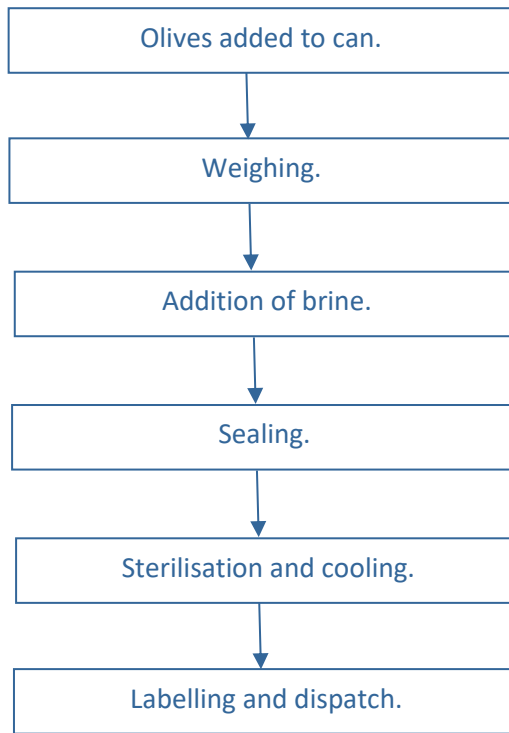
Product Code: OLBS10

Stabiliser: Ferrous Gluconate	0.1%	Food Grade	China
-------------------------------	------	------------	-------

*No Gluten Containing Ingredients

Typical Manufacturing Process (May Vary Slightly By Packer)





Allergen Data

Allergen Present In Product		
	Yes	No
Wheat & products thereof		X
Rye & products thereof		X
Barley & products thereof		X
Kamut & products thereof		X
Oat & products thereof		X
Spelt & products thereof		X
Peanuts and products thereof		X
Nuts products thereof		X
Sesame seeds and products thereof		X
Soya and products thereof		X

Celery/Celeriac and products thereof		X
Mustard and products thereof		X
Lupin and products thereof		X
Sulphite (declared if >10mg/kg)		X
Milk and products thereof (including lactose)		X
Eggs and products thereof		X
Crustaceans and products thereof		X
Molluscs and products thereof		X
Fish and products thereof		X

Dietary Advice

	Present In Product	
	Yes	No
Colours: Natural		X
Colours: Artificial		X
Colours - Azo		X
Flavouring: Natural		X
Flavouring: Artificial		X
Artificial Sweeteners		X
Glutamates		X
Maize/Maize Derivatives		X
Starch / Modified Starch		X
Benzoates		X

BHA/BHT		X
Added Salt	X	
Added Sugar		X
Hvp (Hydrolysed Veg. Protein)		X
Animal Products: Beef		X
Animal Products: Pork		X
Animal Products: Lamb		X
Animal Products: Poultry		X
Animal Products: Other		X
Phenylalanine		X
Preservatives: Natural		X
Phosphates		X
Aspartame		X
Polyols		X

Customer Suitability

Suitable For Vegetarians	Yes	Kosher Certified	No
	Yes		Halal Certified

Packaging Components

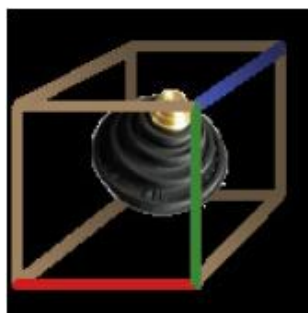
Purpose	Component Description	Quantity
Primary Packaging	Can	6
Secondary Packaging	Cardboard case	1

Primary Packaging Weight And Dimensions



155	mm
155	mm
175	mm
261	g

Secondary Packaging Weight And Dimensions



480	mm
320	mm
180	mm
370	g

Storage Information

Temperature Range (unopened): Ambient

Temperature Range (opened): 0-4°C

Shelf life label type: Best before

Storage Instructions: Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 7 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
36 months	12 months	7 days

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	589	of which mono unsaturated (g)	--
Energy (kcal)	143	of which poly unsaturated (g)	--
Protein (g)	0.5	of which trans unsaturated (g)	--
Carbohydrate (g)	0.0	Fibre (g)	3.0
of which sugars (g)	0.0	Salt (g)	2.0
of which starch (g)	0.0	Sodium (mg)	800
Fat (g)	15	Cholesterol (mg)	0
of which saturated (g)	2.3	Alcohol (g)	0.0

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Prepared

Chemical Analysis

Purpose of test	Target	Reject	Frequency
pH	5.0-9.0	<5.0 or >9.0	Every batch
Salt (%NaCl)	2.0% - 2.5%	<2.0% or >2.5%	Every batch

Microbiological Standards

Packs must be commercially sterile.

Organoleptic and Defects

	Target	Improvement Needed	Reject
Appearance	Dark brown - black, characteristic of the variety. May be slightly non-uniform.	Slightly dull, with a slightly uncharacteristic colour. May be rather non-uniform.	Fruits are excessively dull or excessively non-uniform.
Aroma	Characteristic of canned black olives in brine.	NA	Pungent or off aromas present.
Taste	Slightly weak characteristic flavour.	Rather weak characteristic flavour.	Taints or off flavours present.
Texture	Flesh may be slightly soft. Skins may be slightly firm.	Flesh may be soft but not pulpy. Skins may be rather firm, and readily noticeable.	All units are excessively soft or skin excessively firm.
Pits or Pit Fragments	3	N/A	>3
Extraneous Vegetable Matter	3	N/A	>3
Broken Olives	≤20%	N/A	>20%

Delivery Information

Gross Case Weight (kg): 19.936kg

Gross Pallet Weight (kg): 1275.968kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1782mm

Units in Case: 6

Layers in Pallet: 9

Cases in Layer: 7

GM Status

Statement on Genetically Modified Ingredients: No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

Pertinent Legislation

Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food, Food Information to Consumers (1169/2011), Food Additives Legislation (1333/2008).

GS1 Specific

Information Provider: 5021006000004

Target Market: United Kingdom

GLN of Brand Owner: 5021006000004

Handling Instructions Code: AMBIENT FOODS

Brand Owner Name: Ivory and Ledoux

History and Amendments

Date	Amendments Made	By Whom
01/07/2019	Updated and reformatted spec	Elsa Dias
18/09/2020	Customer suitability updated	Elsa Dias
05/05/2021	Shelf life opened amended	Elsa Dias
24/06/2021	Uploaded new label, updated Net Weight, TNE1, TNE2, Case and pallet weight.	Cornelia Hagiu
06/06/2022	Uploaded new label.	Cornelia Hagiu
01/02/2023	Uploaded new label and amended nutritional information	Cornelia Hagiu