


Date:	12-Jul-24	Version:	1
Issued by:	Elsie Walker	Reason for issue:	New product
Product name and code:	CC645 - Pitted black olives 1kg	Brand Name:	Cooks & Co
Product Description:	Pitted black olives in brine		
Product Image:			
<b>Ingredients:</b>			
Ingredient (QUID - in order)	%	Country of Origins	E-Number
Ingredient declaration (please put allergens in <b>BOLD</b> ):			
Water, pitted black olives, salt, stabiliser: ferrous gluconate.			
Country of Product manufacture:	Spain		
Protected designation of origin?	No		
Manufacturing site name:	Agrosevilla, Spain		
Site accreditations (BRC/IFS/ISO/FSSC etc):	BRC		
Does the product comply with the Food Safety Act of 1990 as amended, Hygiene of Foodstuffs EU reg 852/2004 & General principles and requirements of Food Law EU Reg 178/2002	Yes		
<b>Sensory Attributes:</b>			
Appearance:	Pitted black olives in brine		
Colour:	Black olives		
Flavour:	Typical of Hojiblanca olives, salty, no off aromas		
Texture:	Firm to the bite		
Aroma:	Olives, brine		
<b>Analytical Standards:</b>			
Chemical Analysis:	Target	Frequency	Tolerances
pH	7	Each batch	6-8
Salt	2.3	Each batch	1.7-2.9

Microbiological Analysis:	Target	Frequency	Tolerances
<b>Aerobic mesophilic</b>	< 10 CFU/g	<b>Clostridium Perfringens</b>	< 10 CFU/g
<b>Enterobacteriaceae</b>	< 10 CFU/g	<b>Bacillus Cereus</b>	< 10 CFU/g
<b>Staphylococcus aureus</b>	< 10 CFU/g	<b>Coliforms</b>	< 10 CFU/g
<b>Salmonella spp</b>	Absence/25g	<b>Listeria monocytogenes</b>	Absence/25g
<b>Yeasts</b>	< 10 CFU/g	<b>Enterococcus</b>	< 10 CFU/g
<b>Moulds</b>	< 10 CFU/g	<b>Escherichia coli</b>	< 10 CFU/g

\*Maximum values at best before date. Frequency: quarterly.

Allergen Information:	Contains	Cross contamination risk
Cereals Containing Gluten ( <i>Wheat, Rye, Barley, Oats, Spelt, Kamut</i> ) (excl. <i>wheat glucose syrup</i> )	No	No
Milk ( <i>Cow, Goat, Sheep, Buffalo, inc. Lactose</i> )	No	No
Eggs ( <i>inc. Lecithin if from Egg Source</i> )	No	No
Nuts ( <i>excl. Pine Nuts, Chestnuts, Nutmeg, Coconut</i> )	No	No
Peanuts	No	No
Soya ( <i>Soya beans, Soya Derivatives, inc. Lecithin's</i> )	No	No
Fish ( <i>exc isinglass – fining agent in beer</i> )	No	No
Molluscs	No	No
Crustaceans	No	No
Celery ( <i>Inc. Celeriac</i> )	No	No
Mustard	No	No
Sesame Seeds	No	No
Sulphur Dioxide ( <i>&gt;10mg/Kg, inc. Sulphites</i> )	No	No
Lupin	No	No
<b>Does the product contain any of the following:</b>		
Genetically Modified Materials		No
Engineered Nanomaterial		No
Vegetable Oils (please specify individual types)		No
Trans fat material (excluding naturally occurring Trans fats)		No
Caffeine		No
Pesticide Residues		<EU MRLs
Irradiated material		No
Added colours		No
Added preservatives		Stabiliser- Ferrous gluconate
Antioxidants		No

Azo & Coal tar dyes , BHA/BHT, Benzoates	No
MSG / Glutamates	No
Hydrogenated Vegetable Protein / Textured Vegetable Protein	No

Nutritional Information:		Per 100g/ml	Calculated/Analysed
Energy (kJ)		530	Calculated
Energy (kcal)		129	Calculated
Fat (g)		13	Calculated
of which	saturates (g)	2.2	Calculated
	mono- unsaturates (g)		
	polyunsaturates (g)		
Available carbohydrate (g)		0.0	Calculated
of which	sugars (g)	0	Calculated
	starch (g)		
	polyols(g)		
Fibre (g)		3	
Protein (g)		0.5	Calculated
Salt (g)		1.8	Calculated
Has product been previously frozen?			No
EU/UK/N.I health mark (animal based products only)			N/A
Product suitability and certifications:		Suitable	Certified
Organic		No	No
Kosher		Yes	No
Halal		Yes	No
Vegetarian		Yes	Yes
Vegan		Yes	Yes
Fairtrade			N/A
UTZ/RFA			N/A
RSPO			N/A
RSPCA Assured			N/A
Free Range			N/A
Packaging:		Description (Format, Material etc)	Weight (g)
Primary packaging		Plastic jar/paper label	88g/1g
Secondary packaging		Cardboard tray/Plastic shrink wrap	40g/20g
Tertiary packaging		Pallet/Stretchwrap	
Please state which packaging components are recyclable		Plastic jar/Paper label/Cardboard tray	
For plastic components, do these contain at least 30% recycled content?		No	
Please confirm primary packaging is tamper evident. If yes, please state.		Yes	
Primary packaging meets regulation for items in contact with food stuffs EC No 1935/2004			Yes
Unit net weight (g/ml)	1kg	Unit drained weight (g)	500g
Units per case	3	Serving /Portion size (g)	
Cases per layer	30	Layers per pallet	10

Inner/Unit barcode	5060016803878	Outer pack/Case barcode	05060016823876
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<b>Shelf life and Storage:</b>	
Shelf life from manufacture:	1000 days
Minimum shelf life on delivery:	750 days
Date code format (e.g Best Before DD/MM/YYYY) :	Best before DD/MM/YY
Storage Conditions (unopened):	Store in a cool, dry place.
Storage Conditions (opened):	Once opened, keep refrigerated in a non-metallic container and 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
24 hour Emergency Contact:	Markus Endt - 07988 818285
<b>Supplier Approved:</b>	<i>Elsie Walker</i>
<b>Date of approval:</b>	<i>12/07/2024</i>