

RH Amar Product Specification



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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>we recommend that you always carefu</u> read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own secretariates to the withbillify or changing of any privan product.

Date:		04-Jul-24		Version:	2		
Issued by:		Elsie Walker		Reason for issue:	Corrected net weight		
Product name and code:	CC619 - Pitted green olives 4.1kg		Brand Name:	Cooks & Co			
Product Description:				Pitted green olives in brine			
Product Image:					cooks.co Pitted Green Olives		
Ingredients:							
Ingredi	ent (QUID - in	order)	%	Country of Orig	gins E-Number		
Ingredient de	claration (nlea	se nut allerge	ns in BOLD)				
Ingredient declaration (please put allergens in BOLD): Pitted green olives, water, salt, acidity regulator: citric acid; antioxidant: ascorbic acid.							
Country of Pro	oduct manufac	cture:		Spain			
Protected designation of origin?				No			
Manufacturing site name:				Cazorla, 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			ffs EU reg	Yes			
Sensory Attri	butes:						
Appearance: Pitted green olives in brin			olives in bri	ne			
Colour:		Green olives					
Flavour:	Typical of Hojiblanca olive			es, salty, no off aromas			
Texture:		Firm to the b	ite				
Aroma: Olives, brine							
Analytical Standards:							
Chemical Analysis: Target		Frequency	Tolerances				
рН		<4.3		Each batch	<4.3		
Salt			3.6	Each batch	2.88-4.32		
Lactic acidity			0.6	Each batch	0.3-0.9		

Microbiological Analysis:	Targ	et Frequency		Tolerances	
Commerically sterile					
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, Buf Lactose)	falo, inc.	No		Yes	
Eggs (inc. Lecithin if from Eg	g Source)		No	No	
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)		No		Yes	
Peanuts			No	No	
Soya (Soya beans, Soya Deri Lecithin's)	vatives, inc.	No		No	
Fish (exc isinglass – fining ag	gent in beer)	No		Yes	
Molluscs			No	No	
Crustaceans		No		Yes	
Celery (Inc. Celeriac)		No		No	
Mustard		No		Yes	
Sesame Seeds		No		No	
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)		No		Yes	
Lupin		No	No		
Does the product contain any of the following:					
Genetically Modified Materi	No				
Engineered Nanomaterial				No	
Vegetable Oils (please spec	No				
Trans fat material (excluding	No				
Caffeine				No	
Pesticide Residues	<eu mrls<="" td=""></eu>				
Irradiated material	No				
Added colours	No				
Added preservatives				Acidity regulator- Citric acid	
Antioxidants				Ascorbic acid	
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)				597		Calculated	
Energy (kcal)				145		Calculated	
Fat (g)				15		Calculated	
	saturates (g)			2		Calculated	
of which	mono- unsatu	rates (g)	10		Calculated		
	polyunsaturat	olyunsaturates (g)		1.1		Calculated	
Available cark	oohydrate (g)			0.0		Calculated	
sugars (g)				0 Calcula		Calculated	
of which	starch (g)						
	polyols(g)						
Fibre (g)	<u> </u>						
Protein (g)				0.9	Calculated		
Salt (g)				3.6	Calculated		
	peen previousl	y frozen?			No		
	alth mark (anii	•	oducts only)		N/A		
	bility and cert			Suitable	Certified		
Organic	<u> </u>			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 Assure	-y				N/A		
Free Range					N/A		
Packaging:			Description (Format, Material etc)		Weight (g)		
Primary packa	aging		Meta	l can/Paper label	306g		
Secondary pa	ckaging		Cardboard tray/Plastic shrink wrap		60g/30g		
Tertiary packa	aging		Pall	et/Stretchwrap			
Please state which packaging components are recyclable			Metal can/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 packa	aging meets re	gulation for it	tems in cont	act with food stuffs EC	No 1935/20	04 Yes	
Unit net weig	tht (g/ml)	4.1	kg	Unit drained weight (g)		2kg	
Units per case	nits per case 3			Serving /Portion size (g)			
Cases per laye	er	11	L	Layers per pallet		16	

Inner/Unit barcode	5060016803373	Outer pack/Case barcode	05060016823371
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Date Created: 19.3.20 Created by: Elsie Walker CC619 - Pitted green olives 4.3kg v2 lssue: 6 Cease of State of

Shelf life and Storage:				
Shelf life from manufacture:	730 days			
Minimum shelf life on delivery:	547 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 7 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		
Supplier	Approved:	Elsie Walker		
Date o	f approval:	04/07/2024		