



Date:		28-Jun-21		Version:	2		
Created by: Elsie W		/alker	Approved by:				
Product name and code:	SO190- Pi	tted black oli	ves 1kg	Brand Name:	Crespo		
Product Description:				Pitted black olives in brine			
Product Image:				PITED BLACK QUIVES PITED BLACK QUIVES No. 19 1 19 1 19 1 19 1 19 1 19 1 19 1 19			
Ingredients:							
Ingredient (QUID - in order)		%	Country of Orig	ins E-Number			
Black olives		48.50	Morocco				
Bri	ine (Water, Sa	lt)	51.50	Morocco			
Fe	rrous glucona	te	20ppm	Germany	E579		
Ingredient ded	claration /plac	sa nut allares	one in BOLD				
Black Olives, Br							
Country of Product manufacture:				Morocco			
Protected designation of origin?				No			
Manufacturing				Somia, Marrakech, Morrocco			
Site accreditat		/ISO/FSSC etc	 :):	BRC, IFS, ISO 22000			
Sensory Attrik		<u> </u>	<u>, </u>				
Appearance:		Black oxidised olives in brine					
Colour:		Black					
		Salty to pleasant nutty olive flavour. No off notes.					
Flavour:		Saity to pleas	sant nutty o	live Havour. No off flote	S.		
Flavour: Texture:		Firm texture			S		
		Firm texture	with slight I		S.		
Texture:	ndards:	Firm texture	with slight I	oite.	S.		
Texture: Aroma:		Firm texture	with slight I	oite.	Tolerances		
Texture: Aroma: Analytical Sta Chemical Anal	lysis:	Firm texture Pleasant salt	with slight I	na. No off aromas.			
Texture: Aroma: Analytical Sta	lysis:	Firm texture Pleasant salt	with slight I y fresh aron get	na. No off aromas. Frequency	Tolerances		
Texture: Aroma: Analytical Sta Chemical Anal Salt rate (degr	lysis:	Firm texture Pleasant salt	with slight I y fresh aron get 3.5	Frequency Each batch	Tolerances 3.0-4.0		
Texture: Aroma: Analytical Sta Chemical Anal Salt rate (degr	lysis: ree Baume)	Firm texture Pleasant salt	with slight I y fresh aron get 3.5 7	Frequency Each batch	Tolerances 3.0-4.0		
Texture: Aroma: Analytical Sta Chemical Anal Salt rate (degr	lysis: ree Baume) al Analysis:	Firm texture Pleasant salt Targ	with slight I y fresh aron get 3.5 7	Frequency Each batch Each batch	Tolerances 3.0-4.0 6-8		

Date Created: 27/04/2016 Created by: Markus Endt SO190- Pitted black olives 1kg v2 1 of 4 Issue: 4

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, Buffalo, inc. Lactose)	No	No		
Eggs (inc. Lecithin if from Egg Source)	No	No		
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)	No	No		
Peanuts	No	No		
Soya (Soya beans, Soya Derivatives, inc. Lecithin's)	No	No		
Fish (exc isinglass – fining agent in beer)	No	No		
Molluscs	No	No		
Crustaceans	No	No		
Celery (Inc. Celeriac)	No	No		
Mustard	No	No		
Sesame Seeds	No	No		
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)	No	No		
Lupin	No	No		
Does the product contain any of the follo	owing:			
Genetically Modified Materials	No			
Engineered Nanomaterial	No			
Vegetable Oils (please specify individual	No			
Trans fat material (excluding naturally oc	No			
Caffeine	No			
Pesticide Residues	No			
Irradiated material	No			
Added colours	Stabiliser- Ferrous gluconate			
Added preservatives	No			
Antioxidants	No			
Azo & Coal tar dyes , BHA/BHT, Benzoates	S	No		
MSG / Glutamates	No			
Hydrogenated Vegetable Protein / Textur	red Vegetable Protein	No		

Nutritional Information			Per 100g/ml	Calculated/Analysed		
Energy (kJ)			549	Calculated		
Energy (kcal)		132 Calculat			Calculated	
Fat (g)			9.5 Calculat			
saturates (saturates (g)		1.2		Calculated	
of which mono- uns	mono- unsaturates (g)					
polyunsaturates (g)						
Available carbohydrate (g)		9.7	Calculated		
sugars (g)		0			Calculated	
of which starch (g)	starch (g)					
polyols(g)						
Fibre (g)			2			
Protein (g)			1			
Salt (g)			2.8			
Has product been previo	usly frozen?			No		
EU health mark (animal l	pased products o	only)		n/a		
Product suitability and	ertifications:		Suitable	Certified		
Organic			No No			
Kosher			Yes	Yes		
Halal			Yes	No		
Coeliac			Yes	No		
Diabetics			Yes	No		
Lactose Intolerant			Yes	No		
Vegetarian			Yes	No		
Vegan			Yes	No		
RSPCA Assured				n/a		
Free Range				n/a		
Packaging:		Description (Format, Material etc)		Weight (g)		
Primary packaging		Plastic tub		81g		
Secondary packaging		Carboard tray/shrink wrap		16g/30g		
Tertiary packaging		Stretch wrap/Pallet				
Primary packaging meets regulation for items in contact with food s				No 1935/20	04	Yes
Pack size	1k	g	Serving /Portion size (g)			
Cases per layer	30)	Layers per pallet	10		
Inner/Unit barcode	3076828	000437	Outer pack/Case barcode	13076828000434		134
Shelf life and Storage:						
Shelf life from manufact	ure:	36 months				
Minimum shelf life on de	elivery:	18 months				

Date code format (e.g Best Before DD/MM/YYYY):	Best before: see lid			
Storage Conditions (unopened):		Store in a cool dry place		
Storage Conditions (opened): Keep		eep refrigerated and immersed in brine. 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		
Main Commercial Contact:				
24 hour Emergency Contact:		Markus Endt - 07988 818285		
Supplier Approved:		Elsie Walker		
Customer Approved & Accepted:				
Date o	of approval:			