	PRODUCT SPECIFICATION PITTED "TAGGIASCA" OLIVES IN EXTRA VIRGIN OLIVE OIL - 5 kg TERRE BORMANE			MOD 79
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CASA OLEARIA TAGGIASCA SRL				REV 01 del 24/03/2022
	l 	PRODUCT NAME		
Ean code	8019493982375		Internal code Customs code	TB/OLIVE DEN T.KG5 2005.70.00
Product name	PITTED "TAGGIASCA" OLIVES IN EXTRA VIRGIN OLIVE OIL		Size	5 kg
Product description	These black olives of Taggiasca quality come from the best olive groves of our Riviera. Th preserved in extra virgin olive oil.		e carefully selected drupes are placed in br	ine and subsequently removed from the stone and
Matching	The ideal garnish for any dish and excellent	for aperitifs.		
		PRODUCT COMPOSITION		
Ingredients	Pitted Taggiasca olives (58%), extra virgin ol			
Ingredients with origin/provenience	Pitted Taggiasca olives (58%) (Italy), extra vi			
Allergens	Ref: Annex II Regulation 1169/2011/EC (P = present in the final product; CC: cross contamination can't be excluded) en, namely: wheat (spelt and khorosan), nye, barley, cats, spelt and their hybridised strains		Р	CC
Crustaceans and products thereof		•	-	
Eggs and products thereo Fish and products thereo				
Peanuts and products thereof			-	-
Soyabeans and products thereof Milk and products thereof (including lactose)			-	-
uts, namely: almonts, hazelnuts, walnuts, cashews, pecan nut., Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof,			-	-
elery and products thereof			-	-
Mustards and products thereof			· ·	
sesame seeds and products thereof Juphur dioxide and sulphiles at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for			-	
consumption Lupin and products thereof			-	-
Molluscs seeds and products thereof Gluten	The product		- DOESN'T CONTAIN	- gluten (Ref Reg 828/2014/EC)
onnell	The product		IS NOT SUBJECTED	to specific labelling according to Reg 1829/2003/CE
одм	The product		IS NOT SUBJECTED	and 1830/2003/EC with the use of GMO additives
			DOESN'T COME	from GMO vegetables
Particular powers	The product is suitable for the following diet: Vegetarian		YES X	NO
	Vegan		X	-
	Halal Kosher		-	X X
		CHARACTERISTICS		
Biologic	Total bacterial count (ufc/g) Sulphite-reducing Clostridium (ufc/g)	<10000 <100	Staphylococcus (coag.+) (ufc/g) Baccillus cereus (ufc/g)	<100 <1000
	Enterobatceriacee (ufc/g)	<100	Salmonella spp./ 25 g	ABSENT
	Escherichia coli ß-glucur.+ (ufc/g) Yeasts/Moluds(ufc/g)	<100 <3000	Listeria monocytogenes/25 g Other	ABSENT
	net weight (g/ml)	5000	acidity (% oleic acid)	<3,50
	deale ad			
Chemical-Physical	drained weight (g) pH	- <4,4	peroxides number(meq O2/Kg) K232 (nm)	<15 N.A.
Chemical-Physical	pH Aw (activity water))	-	peroxides number(meq O2/Kg) K232 (nm) K270 (nm)	<15 N.A. N.A.
Chemical-Physical	pH Aw (activity water)) Other Appearance	- <4.4 <0.94 - pitted oiles in oil	peroxides number(meq O2/Kg) K232 (nm)	<15 N.A.
Chemical-Physical Sensorial	pH Aw (activity water)) Other Appearance Colour	- <4,4 <0,94 - pitted oiles in oil green/black, purplish	peroxides number(meq O2/Kg) K232 (nm) K270 (nm)	<15 N.A. N.A.
	pH Aw (activity water)) Other Appearance	- <0,94 - pitted oiles in oil green/black, purplish intense, typical of the fruit sweet and balanced, with a slight bitter taste	peroxides number(meq O2/Kg) K232 (nm) K270 (nm) Δ K	<15 N.A. N.A. N.A.
	pH Aw (activity water)) Other Appearance Colour Smell	-4,4 <0,94 pitted oiles in oil green/black, purplish intense, typical of the fruit sweet and balanced, with a slight bitter taste PEF	peroxides number(meq O2/Kg) K232 (nm) K270 (nm)	<15 N.A. N.A.
	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Energy	<4,4 <0,94 pitted oiles in oil green/black, purplish intense, typical of the fruit sweet and balanced, with a slight bitter taste PEF	peroxides number(meq O2/Kg) K232 (nm) K270 (nm) Δ K 100 g 066 503	<15 N.A. N.A. N.A.
Sensorial AVERAGE NUTRITIONAL VALUE (100 g)	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy	<pre></pre>	peroxides number(meq O2/Kg) K232 (nm) K270 (nm) Δ K 200 g 066	<15 N.A. N.A. N.A. N.A. KJ
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Fat of which saturates mono-unsaturates,	<pre></pre>	peroxides number(meq O2/Kg) K232 (nm) K270 (nm) Δ K 100 g 066 503 53 8,3 -	<15 N.A. N.A. N.A. N.A. KJ
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutrilional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates Carbohydrate	- <4,4 <0,94 - green/black, purplish intense, typical of the fruit sweet and balanced, with a slight bitter taste PEF 2	peroxides number(meq O2/Kg) K232 (nm) K270 (nm) Δ K 100 g 066 503 53 8,3 - - 0,1	<15 N.A. N.A. N.A. N.A. KJ
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates Carbohydrate di cui sugars	<4,4 <0,94 c),94 pitted oiles in oil green/black, purplish intense, typical of the fruit sweet and balanced, with a slight bitter taste PEF 2 2	peroxides number(meq Q2/Kg) K232 (nm) K270 (nm) Δ K 100 g 066 503 53 63 63 - - 0,1 .05	<15 N.A. N.A. N.A. N.A. KJ
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates, Carbohydrate di cui sugars Protein Fibre	<pre></pre>	peroxides number(meq Q2/Kg) K232 (nm) K270 (nm) A K \$100 g 066 503 53 8,3 - - 0,1 1,05 9,1 -	<15 N.A. N.A. N.A. N.A. KJ
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates, Carbohydrate di cui sugars Protein	<pre></pre>	peroxides number(meq Q2/Kg) K232 (nm) K270 (nm) Δ K 100 g 066 503 53 63 63 - - 0,1 .05	<15 N.A. N.A. N.A. N.A. A kd kd kal g g g g g g g g g g g g g g g g g g g
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials. Best before/use by date	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates, carbohydrate di cui sugars Protein Fibre Salt on the label		peroxides number(meq Q2/Kg) K232 (nm) K270 (nm) A K 100 g 066 503 53 8,3 - - 0,1 0,05 ,91 - 8,2 Best before	<15 N.A. N.A. N.A. N.A. Kal kal g g g g g g g g g g g g g g g g g g g
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials. Best before/use by date Shelf life	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates, carbohydrate di cui sugars Protein Fibre Salt on the label 00024	<4,4 <0,94 	peroxides number(meq O2/Kg) K232 (nm) K270 (nm) Δ K 100 g 066 503 53 8,3 - - 0,1 0,05 91 0,5 8 Best before 720	<15 N.A. N.A. N.A. N.A. V.A. V.A. V.A. V.A.
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials. Best before/use by date Shelf life STORAGE CONDITION	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates, carbohydrate di cui sugars Protein Fibre Salt on the label		peroxides number(meq Q2/Kg) K232 (nm) K270 (nm) A K 100 g 066 503 53 8,3 - - 0,1 0,05 ,91 - 8,2 Best before	<15 N.A. N.A. N.A. N.A. Kal kal g g g g g g g g g g g g g g g g g g g
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials. Best before/use by date Shelf life	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates, carbohydrate di cui sugars Protein Fibre Salt on the label 00024		peroxides number(meq O2/Kg) K232 (nm) K270 (nm) Δ K 100 g 066 503 53 8,3 - - 0,1 0,05 91 0,5 8 Best before 720	<15 N.A. N.A. N.A. N.A. V.A. V.A. V.A. V.A.
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Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials. Best before/use by date Sheff life STORAGE CONDITION Use instructions WARNING Primary container Recycling	pH		peroxides number(meq Q2/Kg) K232 (nm) K270 (nm) Δ K R100 g 066 503 53 8.3 	<15 N.A. N.A. N.A. N.A. V.A. N.A. N.A. N.A.
Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials. Best before/use by date Shelf life STORAGE CONDITION Use instructions WARNING	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates Carbohydrate di cui sugars Protein Fibre Salt on the label 00024 Before opening - COULD EXCEPTIONALLY CONTAIN KER!		peroxides number(meq Q2/Kg) K232 (nm) K270 (nm) Δ K R100 g 066 503 53 8.3 	<15 N.A. N.A. N.A. N.A. V.A. N.A. N.A. N.A.
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Sensorial AVERAGE NUTRITIONAL VALUE (100 g) The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials. Best before/use by date Shelf life STORAGE CONDITION Use instructions WARNING Primary container Recycling code Cap Recycling code Net weight (kg) External package	pH Aw (activity water)) Other Appearance Colour Smell Taste Energy Energy Energy Fat of which saturates mono-unsaturates, polyunsaturates, Carbohydrate di cui sugars Protein Fibre Sat on the label 00024 Before opening COULD EXCEPTIONALLY CONTAIN KER? Plastic bucket plastic bucket plastic lid 5 SECONDAR NA		peroxides number(meq O2/Kg) K232 (nm) K270 (nm) A K 100 g 066 066 050 53 8,3 - - 0,1 105 .91 - .0,1 105 .91 - .0,2 Best before 720 After opening 195 mm (diam inf) x 220 mm (diam sup) x mm (h) 218 mm 5,2 NA	<15 N.A. N.A. N.A. N.A. V.A. N.A. N.A. N.A.
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