


PRODUCT TECHNICAL SPECIFICATION

Product details					Product picture	
Product code	EN02210					
Product name	Perello gordal unpitted olives, 2.5kg					
Legal name	Spanish unpitted green olives Variety: Gordal Calibre: 60/80 Trade category: first					
Net weight (g)	4300	Gross (g)	4645	Drained (g)	2500	
Tolerance ± (g)	±3%					
Need to cook?	No					
Time / temperature						
Product description	Giant green olives from Seville in Andalucía. These huge Spanish olives are exceptionally fleshy with a medium sized stone; they are firm, moist, gently bitter and very flavoursome, a perfect olive for those who like theirs with the stone still in, and exceptionally large.					

Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable (BRCGS/Organic/IFS/IOP Certification).

Supplier name	Brindisa Int, S.L.U.		
Address	Solsonès, 53 (P. I. La Bruguera); 08211 Castellar del Vallès (Barcelona), Spain		
Health mark	ES-40.29937/B		
Telephone	Via Brindisa	Fax	Via Brindisa
Quality contact name	Via Brindisa	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Tel.	Via Brindisa
Third party certification	No	Organisation	-

Final packaging site details (if different to above)

Company name	Bernal Alimentación S.L.		
Address	Alicante, Spain		
Health mark	ES-21.02260/A		
Telephone	Via Brindisa	Fax	Via Brindisa
Third party certification	IFS Food	Organisation	AcertA

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from production	4 years
Gordal green olives	51	Aceitunas Callosa	Spain	Shelf life into Brindisa	3 years
Water	48	*	Spain	Shelf life into customer	2 years
Salt	*	*	Spain	Shelf life once opened	7 days
Preservative: E202	*	*	Spain	Shelf life determination technique (please attach study details)	Commercial stability
Antioxidant: E300	*	*	China	Batch code system description and meaning	Packing date yy/mm/dd
Acidity regulator: citric acid	*	*	China	Other declarations	
				Organic (Yes/No)	No
				DOP/IGP designated	No
				Other quality claims/certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				The perfect snack eaten on their own or they can also be added to salads, cocktails and dressings.	

Storage conditions

Storage temperature	Keep in a cool and dry place
Storage temperature once opened	Once opened, keep refrigerated in a non-metallic container covered in the brine and consume within 7 days.
RH%	N/A
Serving temperature	Ambient

Authorised by: Technical Manager	Doc. Name: Technical Specification	Issue Date: 21.03.13
Rev. Date:	Rev. No: 0	Page 1 of 5

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Suitable for freezing If so, for how long	No
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Analytical standards				
Parameter	Target	Reject	Test Method	Frequency
pH	<4.3	>4.6	pH-meter	Each batch
Total moisture	-			
Water activity	-			
Total fat	-			
Pesticide residues	LMR	>LMR	Spectrophotometry	Annually
Total meat content	-			
Nitrite (cured meat products)	-			
Histamine (fish)	-			
Aflatoxins (cereal, nuts and dry fruits)	-			
Ochratoxin (cereal, nuts and dry fruits)	-			
Fo value (preserves-canning)	-			
Other results – Please state	-			
Meat physical standards and parameters N/A				
Primal cut used	-		Cartilage	-
Visible lean	-		Connective tissue	-
Processing details: size and type (e.g. minced, diced...)	-		Curing period	-
			Type of casing	-
Fat %	-		Extensive or intensive farming	-
Gristle %	-		Own herd	-
Skin	-		Name of slaughter house	-
Bone	-		Third party certification of slaughter house	-
Starters used?	-			

Allergy information, warnings and claims					
Contains	As an ingredient (Yes/No)	At production site (Yes/No)	Source (if present)	Suitable for	Yes/No (please attach certificate)
Peanuts and products thereof	No	No		Vegetarians	Yes
Nuts and products thereof	No	Yes	Almonds	Vegans	Yes
Fish and products thereof	No	Yes	Anchovy paste	Diabetics	Yes
Crustaceans and products thereof	No	No		Coeliacs	Yes
Molluscs and products thereof	No	No		Lactose intolerants	Yes
Sesame seeds and products thereof	No	No		Halal diet	No
Eggs and products thereof	No	No		Kosher diet	No
Soybeans and products thereof	No	No		Additives used	
Celery and products thereof	No	No		Substance	Function
Mustard and products thereof	No	Yes		Citric acid	Acid
Cereals containing gluten and products thereof	No	No		E300	Antioxidant
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	No	Yes	Pickles	E202	Preservative
Lupin	No	No			
Milk and products thereof	No	Yes			
Free from:	Yes / No	Other claims on labels		Yes / No	Supported by documentation (Yes/No)
GMO	Yes	Free range		N/A	
Yeast and derivatives	Yes	Packed in a protective atmosphere		No	
Fruit and products thereof	Yes	Microwaveable		No	
MSG	No	Fishing area		N/A	
Caffeine	Yes	Suitable for home freezing		No	
Aspartame	Yes	Made with free range eggs		N/A	
Alcohol	Yes	Sugar free		No	
Hydrogenated fat	Yes	Fat free		No	

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Microbiological standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
TVC	-				
<i>Staphylococcus aureus</i>	-				
<i>Salmonella ssp.</i>	-				
<i>Listeria monocytogenes</i>	cfu/g	Not detected	>100	ELFA	Annually
<i>Escherichia coli</i>	-				
<i>Bacillus spp and cereus</i>	-				
Coliforms	-				
Yeasts and moulds	cfu/g	<10	>10	Plate count	Annually
Mesophilic aerobic-anaerobic	cfu/g	<10	>100	Plate count	Annually
Thermophilic aerobic-anaerobic	cfu/g	<10	>10	Plate count	Annually

Laboratory details

Name of laboratory:	CTNC Centro Tecnológico Nacional de la Conserva y Alimentación
Accreditation:	ENAC No 220/LE453 ISO 17025

Packaging and logistics information

Primary/ Secondary/ Tertiary	Type of material	Description	Is the packaging recyclable	Colour of packaging	Component weight	Packaging dimensions (mm)			
						Length	Width	Height	Diameter
Primary	Electrolytic tinplate (ETP)	Tin	Yes	White with lead and green logo	345g	-	-	245	155
Secondary	Cardboard	Tray	Yes	White	76g	155	475	75	-
Secondary	LDPE	Film retractile	Yes	Clear	40g	-	-	245	-
Secondary	Paper	Label	Yes	White	1g	93	98	1	-
Type of packaging Vacuum, modified atmosphere (MAP)			-	Residual oxygen:				-	
				Gas %:				-	
Units per case			3						
Cases per layer			11						
Layers per pallet			5						
Total cases per pallet			55						
Pallet dimensions (L x W x H)					Material	Wood			
Total height of pallet			800kg						
Total weight of pallet			1.50m						


Barcode details

Product barcode	N/A	Barcode type/format	-
Outer case barcode	N/A	Barcode type/format	-

Product label

GORDAL REINA OLIVES UNPITTED Product of Spain Ingredients: Large Green Gordal Olives; Water; Salt; Preservative E202; Antioxidant E300; Acidity Regulator: Citric Acid. Pasteurised. May contain traces of fish, almonds and sulphites. Best Before: 09/07/2025 NUTRITION Typical values per 100 g Batch Code: 210709 Energy 512 kJ/ 122 kcal Fat 9.4 g - of which saturates 1.9 g Net Weight: 4.300 Kg Carbohydrate 5.4 g - of which sugars 0.1 g Drained Weight: 2.500 kg Protein 1.5 g Salt 2.54 g Once opened keep refrigerated in a non-metallic container, covered in its brine and consume within 20 days. Imported by Brindisa Ltd. 9B Weir Road London SW12 0LT - UK	
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Case label

 BRINDISA INT, S.L.U. GORDAL REINA OLIVES UNPITTED Supplier product code 4050 Brindisa product code EN02210 Case size 3 Batch code 210831 Best before 31/08/2025 Storage conditions: Keep in cool and dry place, away from direct light. Imported by Brindisa Ltd. 9B Weir Road London SW12 0LT - UK	
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Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated/Analysis	Taste/Flavour	Briny flavour
Energy	KJ	512	Calculated		
	kcal	122	Analysis		
Fat	g	9.4	Analysis	Colour	Green
of which saturates	g	1.9	Analysis		
monounsaturated	g	-			
polyunsaturated	g	-		Odour/Smell	Briny
Carbohydrate	g	5.4	Analysis		
of which sugars	g	0.1	Analysis		
Protein	g	1.5	Analysis	Texture	Meaty, crisp and fleshy
Fibre	g	-			
Salt	g	2.54	Analysis		

HACCP & Process flow documentation

Please attach copies of your most recent **HACCP** plans and **process flow** documentation.

Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT.**

If the product passes through a **metal detector**, please state test pieces used and size.

Process stage	Hazard	Control measure	Critical limit	Monitoring (Who/How/Frequency)	Action if out of specification
Brine prep	Biological (pathogenic microorganisms survival)	pH control	pH<4.1	Technical assistant pH meter Per batch	Reject brine
Brine prep	Chemical (addition of additives beyond specification or legal limit)	Weight checks	E635: 2200 g/2500L E621: 31000 g/2500L E202: 1600 g/2500L	Operator Calibrated scale Per batch	Reject brine
Sealing	Biological (pathogenic microorganism growth)	Review of the sealing measures	Compactness > 75% Overlap: m=45; M=95 Hook length > 75%	Operator Per batch	Reprocess
Sealing	Biological (pathogenic microorganisms growth)	Temperature	T = 70°C	Operator Verification of records Per batch	Reprocess
Pasteurisation	Biological (pathogenic microorganisms survival)	Temperature and time (pasteurisation)	T = 90°C t = 20 min	Pasteurisation cycle records	Reprocess Reject batch when after incubation, tins show faults
X ray	Physical – foreign bodies	Staff training Maintenance GHP	1.5 mm metal 7 mm glass	Inline X ray	First rejection, reinspection, final rejection if affected

Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilisation ...)	Pasteurisation X Ray GMP
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Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa before any changes take place. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued.

It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

Specification completed by:

Name	Manuel Andrés Bernal
Position	Owner
Company	Bernal Alimentación, S>L.
Date	13.02.2019

Specification approved / revised by (Brindisa):

Name	Arantxa Monsalve
Position	Technical Manager
Signature	Arantxa Monsalve
Date	24.05.2024