




## PRODUCT TECHNICAL SPECIFICATION

Product details						Product picture
Product code	EN02238					
Product name	Perello Manzanilla pitted olives, hot, medium tin, 600g					
Legal name	Spanish green pitted olives with hot chilli in clear brine Variety: Manzanilla Calibre: 200/220 Trade category: first					
Product net weight (g) / net content (ml)	1440	Gross (g)	1587	Drained (g)	600	
Weight tolerance (g)	±1.5%					
Need to cook? Time / temperature	No					
Product description	Spanish green pitted Manzanilla olives in clear brine, with small pieces of hot guindilla chillies.					
Commodity code	20057000					
Product dimensions (Length x Width x Height cm)	10 x 10 x 20					

### Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable.  
(Certificates as BRCGS / Organic / ISO / IFS / FSSC 22000 / IOP Certification).

Supplier Name	Brindisa Int, S.L.U.		
Address	Carrer del Solsonès, 53, 08211 Castellar del Vallès (Barcelona) Spain		
Health mark	ES-40.29937/B		
Telephone	Via Brindisa	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Mobile phone	Via Brindisa
Third party certification	-	Organisation	-
Final packaging site details (if different to above)			
Company name	Aceitunas Callosa, S.L.		
Address	Alicante (Spain)		
Health mark	ES-21.02260/A		
Telephone	-		
Third party certification	IFS Food	Organisation	ACERTA

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from <b>production</b>	4 years
Water	*	Aceitunas Callosa	Spain	Shelf life <b>into Brindisa</b>	3 years
Olives	40.6	Aceitunas Callosa	Spain	Shelf life <b>into customer</b>	2 years
Green guindilla chilli <b>(sulphites)</b>	1	*	Spain	Shelf life <b>once opened</b>	7 days
Salt	*	*	Spain	Shelf life determination technique <i>(please attach study details)</i>	Commercial stability
Flavour enhancers: E621 and E635	*	*	Spain		
Acid: citric acid	*	*	China		
Antioxidant: E300	*	*	China	<b>Batch code</b> system description and meaning	Production date: yy/mm/dd
Preservative: E202	*	*	Spain		
*Confidential information				Other declarations	
				Organic (Yes / No)	No
				DOP / IGP designated	No
				Other quality claims / certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				Small and juicy firm-textured olives, they marry perfectly with pâté and terrines, mature cheeses such as Manchego and cured meats.	

Authorised by: Technical Manager	Doc. name: Brindisa product technical specification (Eng.)	Issue date: 21.03.2013
Rev. date: 03.01.2023	Rev. No: 01	Page 1 of 6



Storage conditions			
<b>Storage temperature</b>	Keep in a cool and dry place, away from direct sunlight		
<b>Storage temperature once opened</b>	Once opened, keep refrigerated in a non-metallic container, covered in the brine and consume within 7 days.		
<b>RH%</b>	N/A		
<b>Serving temperature</b>	Room temperature		
<b>Suitable for freezing</b>	Yes / No: No	<b>If so, for how long</b>	-
<b>Defrosting instructions</b>	N/A	<b>Shelf life once defrosted</b>	-

Analytical standards				
Parameter	Target	Reject	Test Method	Frequency
<b>pH</b>	<4.3	>4.6	pH-meter	Per batch
<b>Total moisture</b>	-			
<b>aW (water activity)</b>	-			
<b>Total fat content</b>	-			
<b>Histamine (fish)</b>	-			
<b>Total aflatoxins (cereal, nuts and spices)</b>	-			
<b>Ochratoxin A (cereal, nuts and spices)</b>	-			
<b>Heavy metals (cereal, spices, fish)</b>	-			
<b>Pesticide residues</b>	LMR	>LMR	Spectrophotometry	Annually
<b>F<sub>0</sub> value (preserves-canning)</b>	-			
<b>Illegal dyes (spices)</b>	-			
<b>Acrylamide (fried and roasted prod.)</b>	-			
<b>Other results - please state</b>	-			

Meat physical standards and parameters				
Total meat content			Extensive or intensive farming	
Primal cut used			Own herd	
Visible lean			Slaughter house name	
Processing details: size and type (e.g. minced, diced...)			Third party certification of slaughter house	
Fat %			Average age of slaughter	
Gristle %			Maximum age of slaughter	
Skin			Slaughter method: manual (e.g. with knife) or mechanical	
Bone				
Cartilage				
Connective tissue			Cooling time, between slaughter until meat gets to 5 °C	
Curing period				
Type of casing			Shelf life from slaughter / quartering to processing	
If natural casing, brine salt concentration where are kept				
Starters used?				
Parameter (cured and cooked meats)	Target	Reject	Test Method	Frequency
<b>Nitrite (recipe)</b>				
<b>Nitrite (finished product)</b>				
<b>Nitrate (recipe)</b>				
<b>Nitrate (finished product)</b>				

Allergy information, warnings and claims						
Contains <i>EU Reg. 1169/2011, Annex II</i>	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)
<b>Peanuts</b> and products thereof	No	No	No		Vegetarians	Yes
<b>Nuts</b> and products thereof	No	Yes	Yes	Almonds	Vegans	Yes
<b>Fish</b> and products thereof	No	Yes	Yes	Anchovy paste	Diabetics	Yes
<b>Crustaceans</b> and products thereof	No	No	No		Coeliacs	Yes
<b>Molluscs</b> and products thereof	No	No	No		Lactose intolerants	Yes
<b>Sesame</b> seeds and products thereof	No	No	No		Halal diet	No
<b>Eggs</b> and products thereof	No	No	No		Kosher diet	No

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Rev. date: 03.01.2023	Rev. No: 01	Page 2 of 6



### Allergy information, warnings and claims

Contains <i>EU Reg. 1169/2011, Annex II</i>	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)
<b>Soybeans</b> and products thereof	No	No	No		<b>Additives used</b>	
<b>Celery</b> and products thereof	No	No	No		<b>Substance</b>	<b>Function</b>
<b>Mustard</b> and products thereof	No	Yes	Yes	Mustard seeds	E621 and E635	Flavour enhancers
Cereals containing <b>gluten</b> and products thereof	No	No	No		Citric acid	Acid
Sulphur dioxide and <b>sulphites</b> at concentrations of more than 10mg/kg or 10 mg/litre in terms of the total final <b>SO<sub>2</sub></b>	Carry over	Carry over from chillies pickling process	Yes	Pickles Guindilla	E300	Antioxidant
<b>Lupin</b>	No	No	No		E202	Preservative
<b>Milk</b> and products thereof	No	Yes	Yes	Cheese		

Contains (other):	Yes / No	Other claims on labels	Yes / No	Supported by documentation (Yes / No)
GMO	No	Free range	N/A	
Yeast and derivatives	No	Packed in a protective atmosphere	No	
Fruit and products thereof	No	Microwaveable	No	
MSG	Yes	Fishing / capture area	N/A	
Caffeine	No	Suitable for home freezing	No	
Aspartame	No	Made with free range eggs	N/A	
Alcohol	No	Sugar free	No	
Hydrogenated fat	No	Fat free	No	
Titanium dioxide (E171)	No	Gluten free	No	
Tin contains BPA?	No	Low in fat	No	
If yes, quantity		Low in salt	No	

### Microbiological standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
<b>TVC</b>	cfu/g	-			
<b>Enterobacteriaceae</b>	cfu/g	-			
<b>Staphylococcus aureus</b>	cfu/g	-			
<b>Salmonella spp</b>	25g	-			
<b>Listeria monocytogenes</b>	25g	Not detected	Detected	ELFA	Annually
<b>Escherichia coli</b>	cfu/g	-			
<b>Bacillus spp and cereus</b>	cfu/g	-			
<b>Clostridium perfringens</b>	cfu/g	-			
<b>Coliforms</b>	cfu/g	-			
<b>Moulds and yeasts</b>	cfu/g	<10	>10	Plate count	Annual
<b>Mesophilic aerobic-anaerobic</b>	cfu/g	<10	>100	Plate count	Annual
<b>Lactic acid bacteria</b>	cfu/g	<10	>10	Plate count	Annual

### Laboratory details

<b>Name of laboratory:</b>	CTNC Centro Tecnológico Nacional de la Conserva y Alimentación
<b>Accreditation:</b>	ENAC ISO 17025

### Packaging and logistics information

#### Selling unit | Primary packaging

**Packaging component description:** bottle, tin, lid, jar, film, tray, sleeve, label, guarantee tag, bag, sack, easy-open, etc.

**Material:** glass, plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), laminated paper, foil, tinplate, cork, ceramic, cardboard, paper, wood, elastic band, etc.

**Can it be recycled?** Yes / No

**Does it contain recycled material?** Yes / No | Recycled material %

Weight in grams of each packaging component, including labels.

#### Dimensions (mm)

Component of packaging description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					Length	Width	Height	Diameter
Tin	Electrolytic tinplate (ETP)	Yes	No	147	-	-	200	100

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Rev. date: 03.01.2023	Rev. No: 01	Page 3 of 6



## Logistic unit | Secondary packaging

**Packaging component description:** tray, case, label, tape, etc.  
**Material:** paper, cardboard (type), plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), etc.  
**Can it be recycled?** Yes / No  
**Does it contain recycled material?** Yes / No | Recycled material %  
Weight in grams of each packaging component, including labels.  
**Dimensions (mm)**



Component of the logistic unit description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					Length	Width	Height	Diameter
Tray	Cardboard	Yes	No	48	200	300	50	-
Retractable plastic	LDPE	No	Yes (50%)	25	350	200	200	-
Label	Paper	Yes	No	1	110	50	-	-

## Logistic unit | Tertiary | Pallet

**Packaging component description:** pallet, divider between rows, cover, base, corner bear, wrapping, retractile film, label, etc.  
**Material:** wood, composite, cardboard (type), steel, plastic and plastic film (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), paper, etc.  
**NIMF 15 certified?** Yes / No  
**Can it be recycled?** Yes / No  
**Does it contain recycled material?** Yes / No | Recycled material %  
Weight in grams of each packaging component, including labels.  
**Dimensions (m)**

Description	Material	NIMF 15 certified	Can it be recycled?	Does it contain recycled material? %	Component weight (g)	Dimensions (m)		
						Length	Width	Height
Euro pallet	Wood	Yes	Yes	No	22500	1.2	0.8	0.144
Wrapping film	Plastic	-	Yes	No	20	-	-	-

Type of packaging Vacuum, modified atmosphere (MAP)	-	Residual oxygen	-
		Gas %	-
Units per case	6		
Case gross weight (all contents with packaging) (kg)	9.596		
Cases per layer	12		
Layers per pallet	6		
Total cases per pallet	72		
Total height of pallet (m)	1.344		
Total weight of pallet (kg)	715 approx.		

## Barcode details

Product barcode	8437008051505	Barcode type / format	EAN13
Outer case barcode	18437008051502	Barcode type / format	GTIN14

## Product label



## Case label





Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated / Analysis (method)	Taste / Flavour	Lightly spicy with a lightly bitter, briny flavour
Energy	kJ	842	Calculated		
	kcal	205	Calculated		
Fat	g	20.4	Analysis	Colour	Bright olive green in clear brine
of which saturates	g	4.1	Analysis		
monounsaturated	g	-			
polyunsaturated	g	-		Odour / Smell	Typical of Spanish olives, briny
Carbohydrate	g	2.7	Analysis		
of which sugars	g	0.0	Analysis		
Protein	g	1.2	Analysis	Texture	Firm and meaty texture
Fibre	g	-			
Salt	g	2.24	Analysis		
HFSS score		11 / Out of scope			

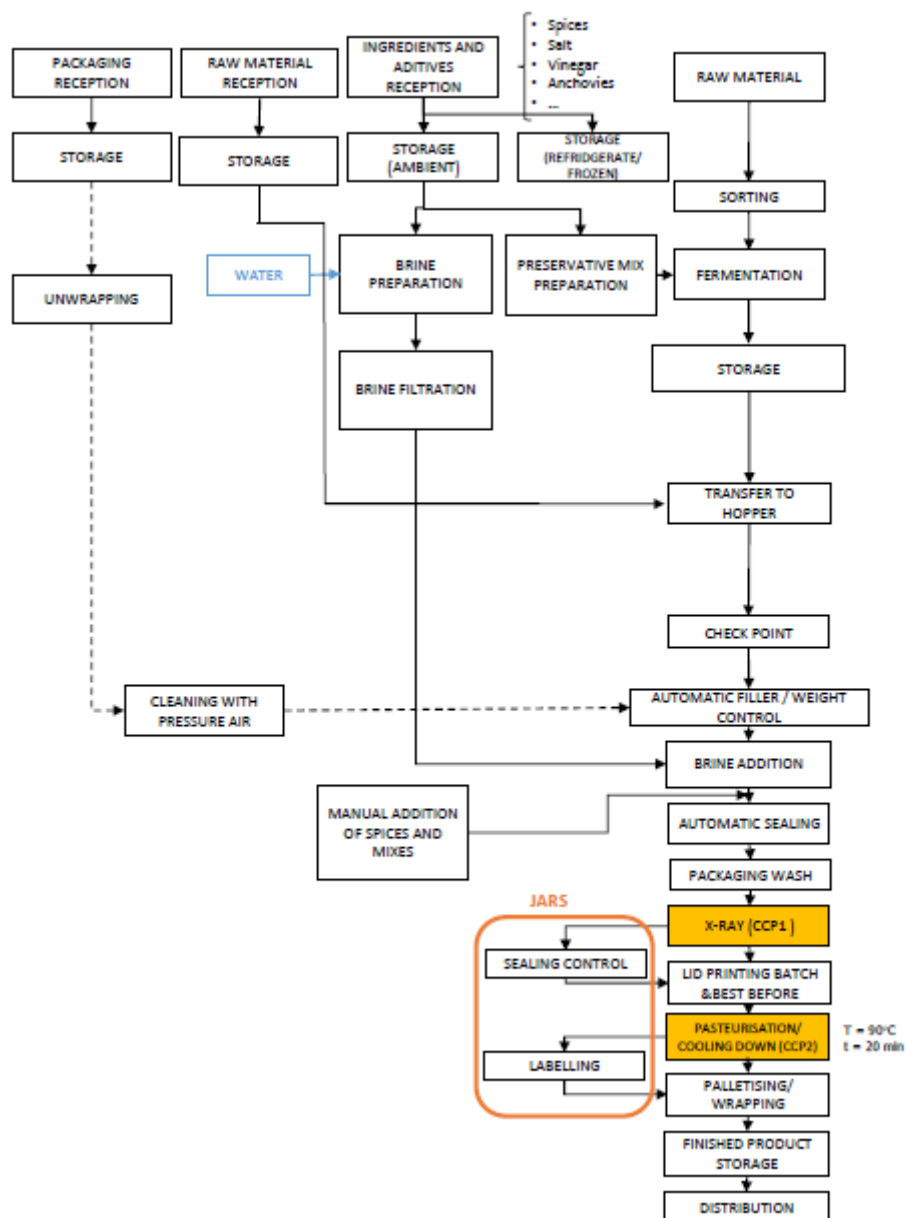
### HACCP & Process flow documentation

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 GMP			



### 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 prior the product dispatch. 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:

<b>Name</b>	Manuel Andrés Bernal
<b>Position</b>	Production Director
<b>Company</b>	Aceitunas Callosa, S.L.
<b>Date</b>	29.01.2019

#### Specification approved / revised by:

<b>Name</b>	Arantxa Monsalve
<b>Position</b>	Technical Manager
<b>Company</b>	Brindisa Ltd.
<b>Date</b>	25.09.2024