




PRODUCT TECHNICAL SPECIFICATION

Product details						Product picture
Product code	EN02239					
Product name	Perello Manzanilla pitted olives, hot, large tin, 2kg					
Legal name	Spanish green pitted olives with hot chilli in the brine					
Product net weight (g) / net content (ml)	4,150	Gross (g)	4,495	Drained (g)	2,000	
Weight tolerance (g)	±124.5					
Need to cook?	No					
Time / temperature						
Product description	These manzanilla olives are green, with a firm and meaty texture, slightly spicy with a lightly bitter, briny flavour. Marinated with guindilla chillies to add spiciness. Manzanilla is the most popular olive in Spain. Small and juicy firm-textured olives, they marry perfectly with pâté and terrines, mature cheeses such as Manchego and cured meats.					
Commodity code	20057000					
Product dimensions (Length x Width x Height cm)	15.5 x 15.5 x 24.5					

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	Ctra. de Callosa-Catral km. 3 Apdo. 135 03360 Callosa de Segura - 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 production	4 years
Water	*	Aceitunas Callosa	Spain	Shelf life into Brindisa	3 years
Olives	*	Aceitunas Callosa	Spain	Shelf life into customer	2 years
Green guindilla chilli (sulphites)	1.1	*	Spain	Shelf life once opened	7 days
Acid: citric acid	*	*	Spain	Shelf life determination technique (<i>please attach study details</i>)	Commercial stability
Salt	*	*	China		
Antioxidant: E300	*	*	China		
Flavour enhancer: E621	*	*	Spain	Batch code system description and meaning	Production date: yy/mm/dd
Flavour enhancer: E635	*	*	Spain		
Preservative: E202	*	*	Spain	Other declarations	
*Confidential information				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.	

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 7



Storage conditions			
Storage temperature	Keep in a cool and dry place, away from direct sunlight		
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	Room temperature		
Suitable for freezing	Yes / No: No	If so, for how long	-
Defrosting instructions	N/A	Shelf life once defrosted	-

Analytical standards				
Parameter	Target	Reject	Test Method	Frequency
pH	<4.3	>4.6	pH-meter	Per batch
Total moisture	-			
aW (water activity)	-			
Total fat content	-			
Histamine (fish)	-			
Total aflatoxins (cereal, nuts and spices)	-			
Ochratoxin A (cereal, nuts and spices)	-			
Heavy metals (cereal, spices, fish)	-			
Pesticide residues	LMR	>LMR	Spectrophotometry	Annually
F₀ value (preserves-canning)	-			
Illegal dyes (spices)	-			
Acrylamide (fried and roasted prod.)	-			
Other results - please state	-			

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
Nitrite (recipe)				
Nitrite (finished product)				
Nitrate (recipe)				
Nitrate (finished product)				

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)
Peanuts and products thereof	No	No	No		Vegetarians	Yes
Nuts and products thereof	No	Yes	Yes	Almonds	Vegans	Yes
Fish and products thereof	No	Yes	Yes	Anchovy paste	Diabetics	Yes
Crustaceans and products thereof	No	No	No		Coeliacs	Yes
Molluscs and products thereof	No	No	No		Lactose intolerants	Yes
Sesame seeds and products thereof	No	No	No		Halal diet	No
Eggs and products thereof	No	No	No		Kosher diet	No



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)
Soybeans and products thereof	No	No	No		Additives used	
Celery and products thereof	No	No	No		Substance	Function
Mustard and products thereof	No	Yes	Yes	Mustard seeds	Citric acid	Acid
Cereals containing gluten and products thereof	No	No	No		E300	Antioxidant
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/litre in terms of the total final SO ₂	Carry over	Carry over from chillies pickling process	Yes	Pickles Guindilla	E621	Flavour enhancer
Lupin	No	No	No		E635	Flavour enhancer
Milk and products thereof	No	Yes	Yes	Cheese	E202	Preservative

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? If yes, quantity	No	Low in fat	No	
		Low in salt	No	

Microbiological standards

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

Laboratory details

Name of laboratory:	CTNC Centro Tecnológico Nacional de la Conserva y Alimentación
Accreditation:	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

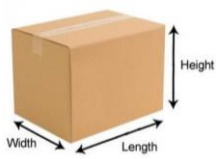
Does it contain recycled material? Yes / No | Recycled material %

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	345	-	-	245	155





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	76	475	155	75	-
Retractable plastic	LDPE	No	50	40	475	155	246	-
Label	Paper	Yes	No	1	102	49	-	-

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	3		
Case gross weight (all contents with packaging) (kg)	13.602		
Cases per layer	11		
Layers per pallet	5		
Total cases per pallet	55		
Total height of pallet (m)	1.374		
Total weight of pallet (kg)	773 (approx.)		

Barcode details			
Product barcode	8437008051512	Barcode type / format	EAN13
Outer case barcode	18437008051519	Barcode type / format	DUN14

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	Analysis		
	kcal	205	Analysis		
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 table olives, briny
Carbohydrate	g	2.7	Analysis		
of which sugars	g	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.

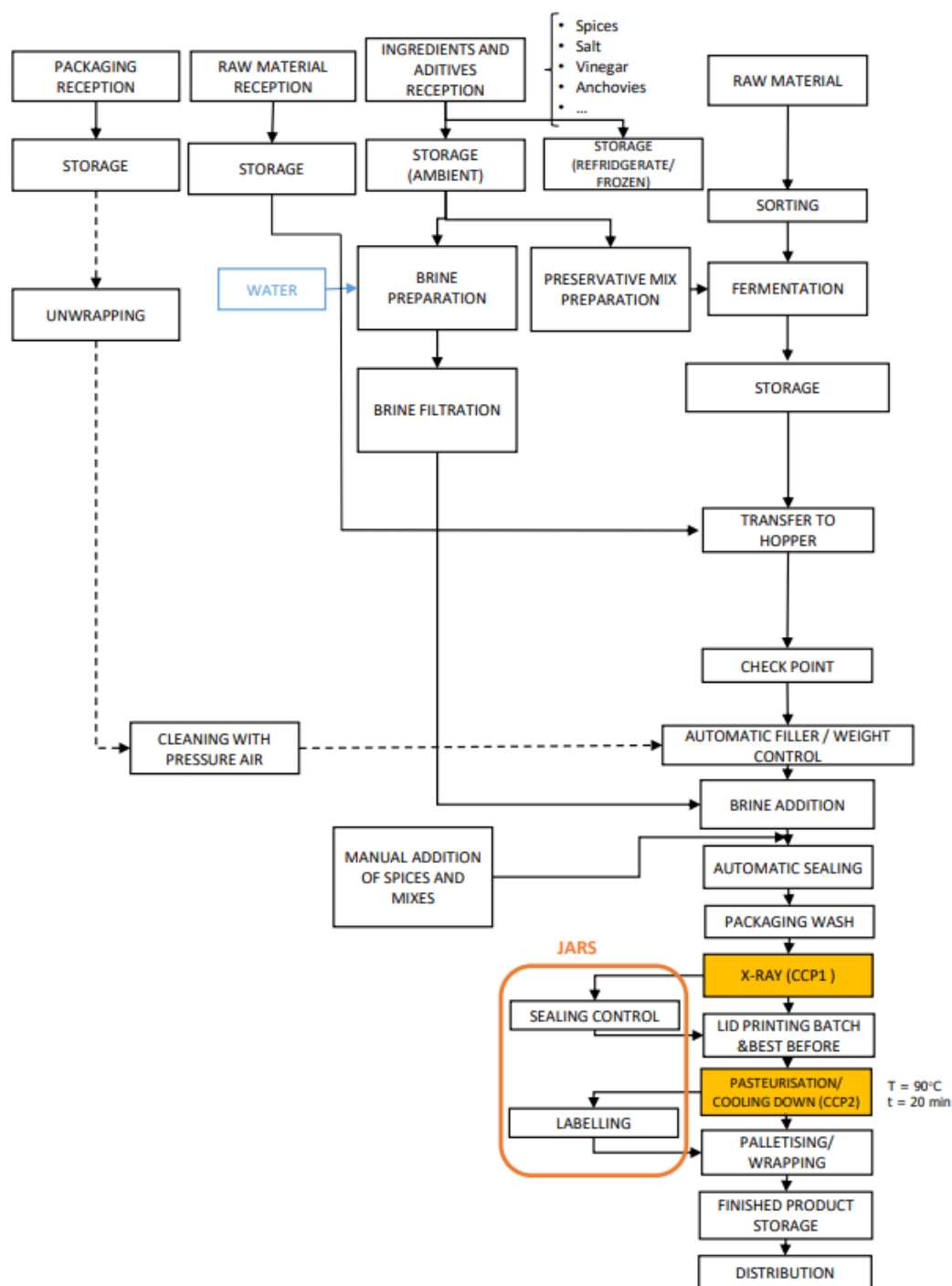
Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT.**

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 X Ray GMP			



PROCESS FLOW DIAGRAM - OLIVES





Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa prior to 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:

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

Specification approved / revised by:

Name	Arantxa Monsalve
Position	Technical Manager
Company	Brindisa Ltd.
Date	14.08.2024