



DEAS S.A.
OLIVES AND PEPPERS PROCESSING
&EXPORTING

ISO 9001
H A C C P

E 810.y.3	PRODUCT SPECIFICATION	Issue: 3 / 3 - 2012 p.p.: 1/6
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DEAS S.A.			
OLIVES PROCESSING PACKING & EXPORTING			
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PRODUCTION& QUALITY CONTACT:	KALLIMANIS NIKOLAOS	Position	PRODUCTION MANAGER
COMMERCIAL CONTACT:	CHRISTOS DEAS	Position	BUSINESS DEVELOPMENT MANAGER

PRODUCT INFORMATION	
PRODUCT NAME:	WHOLE KALAMATA OLIVES PASTEURIZED PRODUCT
VARIETY / SPECIES:	KALAMATA
COUNTRY OF ORIGIN:	GREECE

CUSTOMER: SANITEX

PACKAGING:	D.W. (g)	SIZES OF OLIVES	p/kg
370 ML JARS	200	EX. JUMBO/ JUMBO	161-180/ 181-200

INGREDIENTS INFORMATION
KALAMATA WHOLE OLIVES , WATER, SEA SALT, RED WINE VINEGAR, OLIVE OIL



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FINISHED PRODUCT ATTRIBUTES : MICROBIOLOGICAL					
Organism	Frequency	Unit	Target	Reject	Method
Total Viable Count	Every 6 months	cfu/g	$< 1 \times 10^2$	$\geq 1 \times 10^2$	ISO 4833:2003
Yeast & Moulds	Every 6 months	cfu/g	$< 10^2$	$> 10^2$	ISO 7954:1987 (25 °C , 96 h)
Escherichia coli	Every 6 months	cfu/g	< 10	≥ 10	NF ISO 16649-2
Staphylococcus aureus	Every 6 months	cfu/g	< 10	≥ 10	ISO 6888-2:1999 (37 °C)
Listeria monocytogenes	Every 12months	25g	Absent	Present	ISO 11290-1/A1/ Predictive Microbiology
Salmonella	Every 12months	25g	Absent	Present	ISO 6579:2002/AFNOR No BIO 12/7-03/99/ Predictive Microbiology
Coliforms	Every 6 months	cfu/g	< 10	> 10	NF ISO 4832

FINISHED PRODUCT ATTRIBUTES : CHEMICAL			
Test	Target	Minimum	Maximum
Salt on aqueous %	5,5	4,5	6,0
pH	4,00	3,70	4,20

FINISHED PRODUCT ATTRIBUTES : PHYSICAL	
Colour	REDDISH BLACK, VIOLET BLACK, DEEP VIOLET, GREENISH BLACK OR DEEP CHESTNUT
Flavour	NO BITTER OR SOUR TASTE - TYPICAL CHARACTERISTIC OF THE PRODUCT
Texture	NO SOFT OLIVES / CHARACTERISTIC OF THE PRODUCT
Shape	CHARACTERISTIC OF THE PRODUCT



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Maximum tolerances as percentage of Whole, stoned (pitted) or stuffed olives (Harmless foreign matter: 1 unit per kilogram of fraction)	
Blemished fruit	6
Soft or fibrous fruit	6
Shriveled fruit	4
Abnormal color	6
Mutilated fruit	6
Empty fruit	5
Broken fruit	5
In no circumstances shall the cumulative tolerance figure for first trade category exceed	17%

The tolerances shall be assessed in a minimum sample of 200 olives taken in accordance with the *Codex Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX STAN 233- 1969)*.

ALLERGEN DECLARATION

We declare that the product does not contain:

Nuts & Products thereof (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Cobnuts, Macadamia, Queensland),
Peanuts and products thereof, Sesame Seeds and Sesame Seed derivatives, Milk (Cow's/Sheep/Goat) and products thereof (including lactose), Egg and Egg Derivatives, Soya and Soya Derivatives, Maize and Maize Derivatives, Cereals containing gluten and products thereof (Wheat, Rye, Barley, Oats, Spelt, Kamut or their hybridised strains), Celery and Derivatives, Mustard and Derivatives, Yeast and Yeast Derivatives, Fish and products thereof, Crustaceans and products thereof (including crab, lobster, prawns, shrimps, langoustine), Molluscs and their Derivatives, Azo and Coal Tar Dyes, Glutamates, Sulphur Dioxide and Sulphites (>10mg/Kg or 10mg/l), Aspartame, Beef, Pork, Lamb.

We hereby certify that we have made appropriate enquiries and investigations, and that the information provided above is accurate. We further confirm that the above information may be used without reservation to support product claims, including to consumers who may have allergies or allergic reactions, and in particular anaphylactic reactions.



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Dietary information

We confirm that this product is suitable for vegetarians, ovo-lacto vegetarians. There are no raw materials or ingredients present which are unsuitable. This product can also be consumed by coeliacs as it does not contain any source of gluten. We declare that all information given is accurate and provides a true statement.

GMO DECLARATION

We certify that Genetically Modified Organisms (GMO's) or Genetically Modified Micro-organisms (GMM's) are not used during the processing-packaging of our products. Genetically modified organisms have not been used as processing aids or additives, used in connection with the production of olives. We confirm that we have made any necessary enquires and obtained relevant assurances from suppliers to verify the accuracy of the declaration that is provided.

NUTRITION FACTS

Serving size: 14 g.

TYPICAL COMPOSITION	Units	AMOUNT per 100g.	% Daily Value based on a 2000 calorie diet
CALORIES	Kcal	173	
Fat calories	Kcal	141,3	
TOTAL FAT	g.	15,7	
Saturated fat	g.	2,1	
TOTAL CARBOHYDRATE	g.	7,1	
SUGARS	g.	0,5	
DIETARY FIBER	g.	2,1	
PROTEIN	g.	0,7	
Salt	g	4,0	

SHELF-LIFE

Storage temperature :	5 Min (°C)	25 Max (°C)
Maximum Shelf life / Best Before	3 Years	



WEIGHING PROCEDURE

Drained Weight: The drained weight shall be determined in the following manner: Empty the contents of the container upon a circular sieve, and distribute the product evenly. Without shifting the product incline the sieve slightly at an angle of 17 to 20 degrees to facilitate drainage, allowing draining for two minutes. The drained weight is the weight of the sieve and product less the weight of the dry sieve.

NET DRAINED WEIGHT TOLERANCES

The tolerance concerning the net drained weight mentioned on the container shall not exceed the following percentage scale, providing the sample's mean net drained weight is equal to, or in excess of, said declared weight :

- 5% for containers with drained weight less than 200 gr.
- 4% for containers with drained weight between 200 and 500 gr.
- 3% for containers with drained weight between 500 and 1.500 gr.
- 2% for containers with drained weight in excess of 1.500 gr.

QUALITY COMPLAINS

According to the Commercial Invoice Terms any complains should be done with the receipt of the goods. Additionally your Quality Control Report must be sent for every delivery to us as soon as possible.

Complains after that date will be rejected unless they are accompanied with your weekly maintenance and storage records.

The above specifications are an extract and moreover in accordance to COI/OT/NC N°1 DECEMBER 2004 and Codex Alimentarius 66-1981 (rev. 1987)



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WE ACCEPT THIS SPECIFICATION AS REALISTIC AND CONSISTENTLY ACHIEVABLE IN ALL CIRCUMSTANCES.

AUTHORISATION AND VALIDATION ON BEHALF OF THE SUPPLIER

NAME (MR/MRS/MS): *(Please print in full)*

CHRISTINA PAPAGRIGORIOU

SIGNATURE

CHRISTINA PAPAGRIGORIOU

POSITION IN PRINT

QUALITY DEPARTMENT

DATE

28-01-2016

 **OLIVES PROCESSING
PACKAGING & EXPORTING
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CUSTOMER ACCEPTANCE

COMPANY NAME

NAME

POSITION

SIGNATURE