



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.: 1/5
------------------	------------------------------	---

DEAS S.A.			
OLIVES PROCESSING PACKING & EXPORTING			
ADDRESS:	KALIVES CHALKIDIKI 63100 - GREECE		
Tel:	+ 30 23710 54251-3	Fax:	+ 30 23710 54230
Email:	c.deas@deasolives.gr		
PRODUCTION/ QUALITY CONTACT:	KALLIMANIS NIKOLAOS	Position	PRODUCTION MANAGER
COMMERCIAL CONTACT:	Christos Deas	Position	EXPORT MANAGER

PRODUCT INFORMATION	
PRODUCT NAME:	GREEN OLIVES STUFFED WITH ALMOND <i>PASTEURIZED PRODUCT</i> <i>Colossal (121-140p/kg)</i>
VARIETY / SPECIES:	CHALKIDIKI
COUNTRY OF ORIGIN:	GREECE
CUSTOMER:	SANITEX

INGREDIENTS INFORMATION
GREEN OLIVES / ALMOND / WATER / SEA SALT / LACTIC ACID E270/CITRIC ACID E330

Packaging: 370 ML JARS
Drain Weight: 200 g

FINISHED PRODUCT ATTRIBUTES : CHEMICAL			
Test	Unit	Target	Tolerance
Salt on aqueous	%	4	±1
pH		3,80	0,30
Total aflatoxin is in compliance to the regulation (E.C.) of 165/2010 (review of the regulation (E.C.) 1881/2006)			



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.: 2/5
------------------	------------------------------	---

FINISHED PRODUCT ATTRIBUTES : MICROBIOLOGICAL					
Organism	Frequency	Unit	GMP	Reject	Method
Total Viable Count	Every 6 months	cfu/g	< 10	$\geq 1 \times 10^2$	ISO 4833:2003
Yeast & Moulds	Every 6 months	cfu/g	< 10	$> 10^2$	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 12 months	25g	Absent	Present	ISO 11290-1/ A1/ Predictive Microbiology
Salmonella	Every 12 months	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 : PHYSICAL	
Colour	GREEN TO STRAW YELLOW
Flavour	NO BITTER OR SOUR TASTE - TYPICAL CHARACTERISTIC OF THE PRODUCT
Texture	NO SOFT OLIVES/FIRM CHARACTERISTIC OF THE PRODUCT
Shape	CHARACTERISTIC OF THE PRODUCT

SHELF-LIFE		
Storage temperature:	5 Min (°C)	25Max (°C)
Maximum Shelf life:	3 Years	
Keep the Product Refrigerated after opening		

Maximum tolerances as percentage of Whole, stoned (pitted) or stuffed olives (Harmless foreign matter: 1 unit per kilogram of fraction)	
Blemished fruit	6
Soft of fibrous fruit	6
Shriveled fruit	3
Abnormal color	6
Mutilated fruit	6
Empty fruit	5



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.: 3/5
------------------	------------------------------	---

Broken fruit	3
Stones (pits) and/or stone (pit) fragments	1
In no circumstances shall the cumulative tolerance figure for first trade category exceed	17%

Tolerance for Stones (pit) fragments for the pitted or stuffed olives 2 units per Kg.
Tolerance for Stones (pit) fragments for the chopped or minced, broken or salad olives 2 units per 300 gr.

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.

ALLERGEN DECLARATION

ATTENTION:

This product contains Almonds (nuts) and therefore cannot be consumed by people who present allergic reaction to almond. No other allergens are present.

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.

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 and by diabetics. We declare that all information given is accurate and provides a true statement.



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.: 4/5
------------------	------------------------------	---

NUTRITION FACTS PER 100 G		
Portion: 50 g.		
TYPICAL COMPOSITION	Units	AMOUNT per 100 g.
ENERGY (1 Kcal=4,18 KJ)	kJ	878
CALORIES	Kcal	210
TOTAL FAT	g.	18,6
Saturated fat	g.	2,0
Cholesterol	mg	0
TOTAL CARBOHYDRATE	g.	4,3
SUGARS	g.	0,5
CRUDE FIBER	g.	5,0
PROTEIN	g.	4,3
SODIUM	mg	1178
Salt	g	3,0

WEIGHTING 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.



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.: 5/5

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)

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



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.: 6/5
------------------	------------------------------	---

CUSTOMER ACCEPTANCE	
COMPANY NAME	
NAME	
POSITION	
SIGNATURE	