

Technical Specification: MC 2320 – GREEN PITTED OLIVES 34/37 – 12x4/4

General Information

Code	2320
Description	Green pitted olives
Origin	Morocco
Shelf Life	36 months
Brand	Kamil
Units per carton	12 x 4/4
Cartons per pallet	60
Cartons per layer	6
Layer per pallet	10
Net weight	850g
Drained weight	360g

Organoleptic Parameters

Colour	Soft green to straw yellow, homogeneous
Liquid	Clear covering liquid
Flavour	Characteristic of the olive, slightly salty and tangy without any abnormal taste
Odour	Characteristic of olives, absence of abnormal smell

Ingredient List

Ingredients
Olives
Water
Salt
Citric acid (E330)

Product Specific Information

Calibre	34/37
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Defect Tolerance

Foreign material harmless	< 1% / kg
Abnormal colour	< 4%
Soft	< 4%
Stained	< 3%
Pitted / dacussed	< 3%
Torn	6%
Poorly pitted fruit	5%
Cores or fragments	1%

Heat treatment

Continuous pasteurization at a minimum of 90°C for 15 minutes minimum, followed by cooling.

Microbiology (at production)

Moulds	10000 cfu/g
Yeasts	10000000 cfu/g
Salmonella	Absent in 25g
Coliforms	1000 cfu/g
Total aerobic microorganisms	10000000 cfu/g
E. coli	1000 cfu/g

Nutritional Values

Average NV	Per 100gr
Energy	811 kJ / 194 kcal
Fat	17g
Of which saturated	2.0g
Carbohydrates	4.5g
Of which sugars	0g
Fibre	5.2g
Protein	1.9g
Salt	3g

The nutritional values above can vary from the labels.

Intolerance Data

Ingredients and derivatives causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X
Crustaceans and products thereof		X			X
Eggs and products thereof		X			X
Fish and products thereof		X			X
Peanuts and products thereof (incl. oil)		X			X
Soybeans and products thereof (incl. lecithin)		X			X
Milk and products thereof (incl. lactose)		X			X
Nuts and products thereof (incl. oil)					
- Hazelnut		X			X
- Walnut		X			X
- Almond		X			X
- Cashew		X			X
- Pecan nut		X			X
- Brazil nut		X			X
- Pistachio nut		X			X
- Macadamia nut		X			X
Celery and products thereof		X			X
Mustard and products thereof		X			X
Sesame and products thereof (incl. oil)		X			X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X			X
Lupine and products thereof		X			X
Molluscs and products thereof		X			X

Storage Conditions

Store at ambient temperature. For storage conditions once opened please see label.

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 07/11/2023	Date: 07/11/2023
Version Number	V11.2023