TECHNICAL DATA SHEET TAGGIASCA OLIVES IN BRINE

DEFINITION: Fruits of the Olea europea, Taggiasca cultivar, in a solution of water and salt INGREDIENTS: Taggiasca variety olives, water, salt, acidity regulator: citric acid ORGANO-LEPTIC CHARACTERS Odour: characteristic of the product Colour: from brown to purple flavour: salty , characteristic of the product appearance/consistency: oval bodies with a crunchy consistency CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS (after pasteurisation) Ph: < 1000 Molds and yeasts: < 1000 Salmonella spp: absent in 25 g Listeria m.: absent in 25 g PESTICIDES: Phytosanitary residues within the limits of the Ministerial Decree 08/27/04 and subsequent amendments. ENVIRONMENTAL CONTAMINANTS: within the limits of EC Reg. 1881/2006 and subsequent amendments. NUTRITIONAL VALUES per 100 g of product (from internal analyses) Energy: 171 kcal/704 kj Fats: 18 Of which saturated fatty acids: 14 Carbohydrates: 0.5 Of which sugars: 0.5 Proteins: 1.5 Salt: 4, 5 ALLERGENS: Accor-ding to EC Reg. 1169/11: None PACKAGING: glass jars (pasteurized), drums for wholesalers (unpasteurized) CAPACITY: different (upon customer request), generally 290 g jar/180 g drained ORIGIN: Italy (Province of Imperia and Savona) GMO: free (according to EC Reg. 1829/03 and 1830/03) TMC: 18/20 months from the packaging date STORAGE METHOD: Store in a cool place, away from heat sources TRACEABILITY: EC Reg. 178/02: lot and tmc on package/doc. commercial Imperia, 19/03/2024

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Produced at the facility in reg. Piani, Pieve di Teco (IM)