TECHNICAL DATA SHEET PITTED TAGGIASCA OLIVES IN EXTRA VIRGIN OLIVE OIL

DEFINITION: Fruits of the Olea europea, Taggiasca cultivar, pitted, in extra virgin olive oil. Pitted product with automatic cycle, could exceptionally contain stones and/or olive peduncles. INGREDIENTS: Variety of olives. taggiasca (60%), extra virgin olive oil (39%), salt, acidity regulator: citric acid ORGANOLEPTIC CHARACTERISTICS 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 PESTAL PRODUCTS: Phytosanitary residues within the limits of the Ministerial Decree 27/08/ 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: 53 Of which saturated fatty acids: 8.5 Carbohydrates: 0.5 Of which sugars: 0.5 Proteins: 1.5 Salt: 2 ALLERGENS: According to EC Reg. 1169/11: None PACKAGING: glass jars (pasteurized), drums for wholesalers (unpasteurized) CAPACITY: different (upon customer request), generally 170 or 180 g jar ORIGIN: Italy (Province of Imperia and Savona) GMO: free (according to Reg. . CE 1829/03 and 1830/03) TMC: 18/20 months from the date of packaging STORAGE METHOD: Store in a cool place away from heat sources TRACEABILITY: EC Reg. 178/02: batch 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)