



Full Product Title:	Pitted Black Olives	Spec Version:	QAF-9 V5
Product code:	ANT0350	Date Issued:	31/01/2018
Legal Name:	Pitted Black Olives	Supplier Name:	Caterers Choice
Brand:	Caterers Pride	Product Size:	4250g

### Mini Specification

Product Information				
Product Title	Pitted Black Olives		Net Weight	4250g
Caterers Choice Product Code	ANT0350		Drained Weight	2000g
Brand	Caterers Pride		Case Size	3 x 4250G
Supplier Name	Caterers Choice		Country of Origin	Spain
Barcodes	Inner	5027974046174		
	Outer	05027974046105		

**Legal name**  
Pitted Black Olives

**Ingredients Declaration (Allergens Highlighted in Bold)**  
Olives, water, salt, stabiliser: ferrous gluconate

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Olives	47%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	no	no
Water	51%	Crustaceans or its derivatives	no	no
Salt	1.9%	Eggs or its derivatives	no	no
Ferrous gluconate (E579)	0.1%	Fish or its derivatives	no	no
0	0	Peanuts or its derivatives	no	no
0	0	Soybeans or its derivatives	no	no
0	0	Milk or its derivatives	no	no
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	no	no
0	0	Celery or its derivatives	no	no
0	0	Mustard or its derivatives	no	no
0	0	Sesame seeds or its derivatives	no	no
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	no	no
0	0	Lupin or derivatives of	no	no
0	0	Molluscs or derivatives of	no	no

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	515	Calculated
Energy (Kcal)	125	Calculated
Fat	13	Calculated
of which saturates	2.2	Calculated
Carbohydrate	0	Calculated
of which sugars	0	Calculated
Fibre	3	Calculated
Protein	0.5	Calculated
Salt	1.5	Calculated

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	Yes
Vegetarians	Yes
Halal (Certified)	No
Kosher (Certified)	Yes
Coeliacs (Gluten Free)	Yes
Lactose Intolerants	Yes
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	6.5	5.5	8
Brix	n/a	0	0
Histamine	n/a	0	0

Microbiological Standards	
Organism	Target
APC cfu/g	commercially sterile
Coliforms cfu/g	commercially sterile
Enterobacteriaceae cfu/g	commercially sterile
E.coli cfu/g	commercially sterile
Bacillus spp cfu/g	commercially sterile
Bacillus cereus cfu/g	commercially sterile
Staphylococcus aureus cfu/g	commercially sterile
C.perfringens cfu/g	commercially sterile
Pseudomonas spp cfu/g	commercially sterile
Yeasts & Mould cfu/g	commercially sterile
Listeria spp.	commercially sterile
Salmonella spp.	commercially sterile
Vibrio spp.	commercially sterile

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can		244	153	285
Case	470	150	245	90
Number per case				3
Number of cases per layer				5
Number of layers per pallet				14
Number of cases per pallet				70

Storage Instructions									
Store unopened can in a cool dry place, out of direct sunlight. Once opened, transfer to suitable lidded container and store in a refrigerator. Use within 2 days	<table border="1"> <tr> <td>Total shelf life from date of manufacture</td> <td>36 months</td> </tr> <tr> <td>Storage Temperature</td> <td>ambient</td> </tr> <tr> <td>Shelf life once opened</td> <td>2 days</td> </tr> <tr> <td>Temperature once opened</td> <td>refrigerated</td> </tr> </table>	Total shelf life from date of manufacture	36 months	Storage Temperature	ambient	Shelf life once opened	2 days	Temperature once opened	refrigerated
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Authorised on behalf of Caterers Choice	
Name	Jaydene James
Job Title	Technical Manager
Signature	J.James
Date	12.04.18