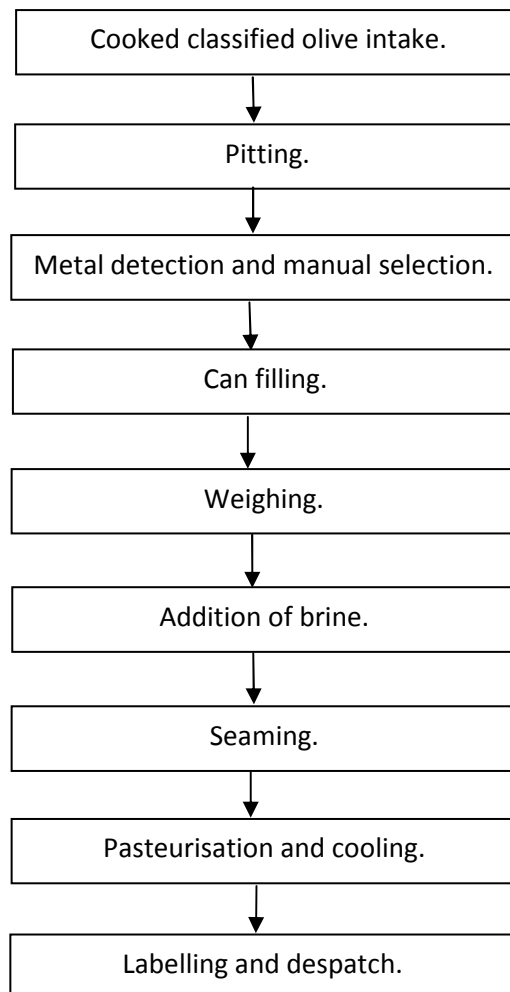




## Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Green Olives	50.0%	Hojiblanca	Spain
Water	47.0%	Potable	Spain
Salt	2.8%	Marine	Spain
Lactic Acid	0.08%	Food Grade	China
Citric Acid	0.08%	Food Grade	China
Ascorbic Acid	0.04%	Food Grade	China

## Typical Manufacturing Process (May Vary Slightly By Packer)



## Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives		X	BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt	X	
Barley / Barley Derivatives		X	Added Sugar		X
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other fish		X
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products: Other		X
Colours - Azo		X	Phenylalanine		X
Flavouring: Natural		X	Preservatives: Natural	X	
Flavourings: Artificial		X	Phosphates		X
Artificial Sweeteners		X	Aspartame		X
Glutamates		X	Polyols		X
Starch / Modified Starch		X			

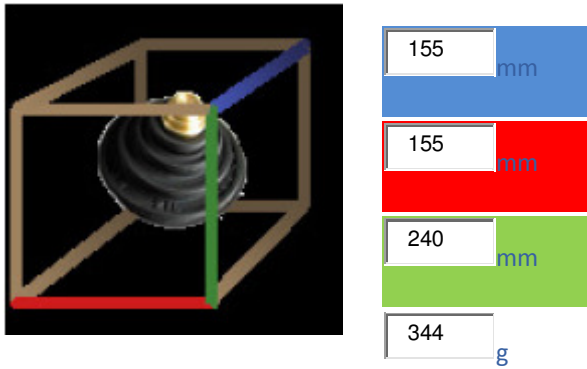
## Customer Suitability

Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

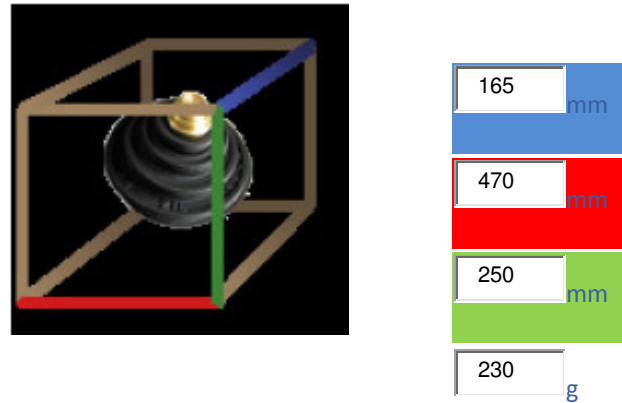
## Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Can	3
Secondary Packaging	Cardboard Case	1

Primary Packaging Weight And Dimensions



Secondary Packaging Weight And Dimensions



## Storage Information

**Temperature Range (unopened):** Ambient

**Temperature Range (opened):** 0-4°C

**Shelf life label type:** Best before

**Storage Instructions:** Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
36 months	12 months	3 days

## Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	422	of which mono unsaturated (g)	--
Energy (kcal)	103	of which poly unsaturated (g)	--
Protein (g)	0.9	of which trans unsaturated (g)	--
Carbohydrate (g)	<0.5	Fibre (g)	2.9
of which sugars (g)	<0.5	Salt (g)	5.6
of which starch (g)	0.0	Sodium (mg)	2240
Fat (g)	11	Cholesterol (mg)	0
of which saturated (g)	1.7	Alcohol (g)	0.0

**Nutritional derived from analysis or calculation?:** Calculation

**Nutrition based on prepared/unprepared?:** Prepared

## Chemical Analysis

Purpose of test	Target	Reject	Frequency
pH	<4.3	>4.3	Every batch
Salt (%NaCl)	2.5% - 4.5%	<2.5% or >4.5%	Every batch

## Microbiological Standards

Packs must be commercially sterile.

## Organoleptics And Defects

	Target	Improvement Needed	Reject
<b>Appearance</b>	Green - yellow, characteristic of the variety. May be slightly non-uniform.	Slightly dull, with a slightly uncharacteristic colour. May be rather non-uniform.	Fruits are excessively dull and/or excessively non-uniform.
<b>Aroma</b>	Characteristic of canned green olives in brine.	NA	Pungent or off aromas present.
<b>Taste</b>	Slightly weak characteristic flavour.	Rather weak characteristic flavour.	Taints or off flavours present.

<b>Texture</b>	Flesh may be slightly soft. Skins may be slightly firm.	Flesh may be soft but not pulpy. Skins may be rather firm, and readily noticeable.	All units are excessively soft or skin excessively firm.
<b>Pits or Pit Fragments</b>	4	N/A	>4
<b>Extraneous Vegetable Matter</b>	4	N/A	>4
<b>Broken Olives</b>	≤5%	N/A	>5%
<b>Soft, Wrinkled Fruits</b>	≤6%	N/A	>6%
<b>Skin Defects / Insect Damage</b>	≤12%	N/A	>12%

## Delivery Information

**Gross Case Weight (kg):** 14.0kg

**Gross Pallet Weight (kg):** 1000kg

**Minimum Delivery Temperature °C:** 5

**Maximum Delivery Temperature °C:** 25

**Maximum Pallet Height (mm):** 1412mm

**Units in Case:** 3

**Layers in Pallet:** 5

**Cases in Layer:** 14

## Sustainability

**Statement on Genetically Modified Ingredients:** No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

## Accreditations

**Pertinent Legislation:** Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food.

## GS1 Specific

**Information Provider:** 5021006000004

**Target Market:** United Kingdom

**GLN of Brand Owner:** 5021006000004

**Handling Instructions Code:** AMBIENT FOODS

**Brand Owner Name:** Ivory and Ledoux

## History And Amendments

Date	Amendments Made	By Whom
04.07.14	Updated and reformatted spec	Louise Todd