



*Frantoio Oleario
Lucchi e Guastalli
Santo Stefano di Magra - SP*

TECHNICAL DATASHEET

date 12/02/23

1.0 PRODUCT DESIGNATION: PITTED TAGGIASCA OLIVES IN EVOO

2.0 LABEL: LUCCHI E GUASTALLI SRL

3.0 DESCRIPTION OF THE MANUFACTURING PROCESS

The olives are placed to mature in brine (water and sodium chloride in saturated solution) in drums of about 150 kg. The maturation phase takes place naturally, over a period ranging from 4 to 6 months. Subsequently the olives are pitted, washed, centrifuged and refilled by hand in the jars. The product is pasteurized.

4.0 INGREDIENTS

Taggiasca Olives 63% , Extra Virgin Olive Oil 36%, Aromatic herbs, Salt .

5.0 QUALITATIVE CHARACTERISTICS

5.1 ORGANOLEPTIC PROPERTIES

- The Taggiasca Olive is a cultivar of olive, typical of Liguria.

- *TEXTURE* *Crunchy*

- *SMELL FLAVOUR* *Typical of the olives*

- *SHELF LIFE* *24 months*

5.2

CHEMICAL-PHYSICAL CHARACTERISTICS

| Parameter | Unit of measurement | Average Normal Value | Tolerance |
|-----------|---------------------|----------------------|-----------|
| pH | pH unit | < 4,5 | ± 0,3 |
| Aw (25°C) | % | < 0,98 | + 0,01 |

| Parameter | Per 100 g | Unit of measurement |
|-------------------------------|-----------|---------------------|
| Total Protein | 1.2 | g |
| Fat | 54 | g |
| Saturated Fat | 14 | g |
| Carbohydrates | <0.5 | g |
| Carbohydrates of which sugars | <0.5 | g |
| Salt | 3,3 | mg |
| Energy | 488 | Kcal |
| | 2043 | kJ |

5.3 MICROBIOLOGICAL CHARACTERISTICS

| Parameter | Unit of measurement | Normal Value | Tolerance |
|--------------------------------|---------------------|--------------|-----------|
| Total Mesophilic Microorganism | ufc/g | < 100 | < 300000 |
| Moulds | ufc/g | < 100 | < 3000 |
| Yeasts | ufc/g | < 100 | < 7000 |
| Coliform Bacteria | ufc/g | < 100 | < 1000 |
| Listeria Monocytogenes | ufc/g | < 100 | < 100 |
| Salmonella | ufc/25g | Absent | Absent |
| Staphylococcus Aureus + | ufc/g | < 50 | < 100 |
| Clostridium s.r | ufc/g | < 10 | < 100 |
| Bacillus Cereus | ufc/g | < 100 | < 500 |

5.4 CONTAMINANTS

| Parameter | Unit of measurement | Normal Value |
|---------------------|---------------------|---------------------|
| Pesticides residues | µg/kg | Within legal limits |
| Lead | µg/kg | Within legal limits |
| Cadmium | µg/kg | Within legal limits |
| Total Aflatoxins | µg/kg | Within legal limits |

6.0 GENETICALLY MODIFIED ORGANISMS

The product does not contain genetically modified organisms or ingredients produced by genetically modified organisms in accordance with the directive 2001/18/EC.

7.0 ALLERGENS (Directive 2003/89/EC)

The manufacturer has accomplished an analysis of the Allergen risk (including an evaluation of the sub-suppliers and the transport phase) and it attests the presence of the following allergens :

P: present A: Absent

| Allergen | P/A | Allergen | P/A |
|---|-----|---|-----|
| Cereals containing gluten | A | Celery and derivatives | A |
| Shellfish and derivatives | A | Mustard and derivatives | A |
| Eggs and derivatives | A | Sesame seeds and derivatives | A |
| Fish and derivatives | A | Lupin bean | A |
| Peanuts and derivatives | A | Shellfish | A |
| Soy and derivatives | A | Milk and derivatives (including lactose) | A |
| Nuts (almonds, hazelnuts, common nuts, cashews, pecans, Brazil nuts, pistachio nuts, Queensland nuts) and derivatives | A | Sulphur dioxide and sulphites in concentrations > 10 mg/kg expressed in SO ² | A |

8.0 IRRADIATED PRODUCTS

The finished product and raw materials are not subjected to ionizing radiations.

9.0 PACKAGING AND LABELLING

TECHNICAL CHARACTERISTICS

| | |
|------------------------|--------|
| GROSS WEIGHT | 212 ml |
| NET WEIGHT | 180 g |
| GLASS JARS PER BOX | 15 n. |
| BOXES PER LAYER | 10 n. |
| LAYERS PER PALLET | 9 n. |
| TOTAL BOXES PER PALLET | 90 n. |

10.0 PRESERVATION

Store in a cool, dry and well-ventilated place.

Do not store less than -10°C and more than + 30°C

11.0 BARCODE 8015744000126