



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

TECHNICAL DATASHEET

date 12/02/23

1.0 PRODUCT DESIGNATION: TAGGIASCA OLIVES IN BRINE 180 g

2.0 LABEL: FRANTOIO LUCCHI E GUASTALLI

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 washed, centrifuged and refilled by hand in the jars with new brine. The product is pasteurized.

4.0 INGREDIENTS

Taggiasca Olives , Water, 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)	%	< 0,92	+ 0,01

Parameter	Per 100 g	Unit of measurement
Energy	1124	kJ
	273	Kcal
Fat	27	g
Saturated Fat	3.8	g
Carbohydrates	5	g
Carbohydrates of which sugars	5	g
Protein	1,5	g
Salt	3,3	g

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	314 ml
DRAINED WEIGHT	180 g
GLASS JARS PER BOX	12 n.
BOXES PER LAYER	9 n.
LAYERS PER PALLET	11 n.
TOTAL BOXES PER PALLET	99 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 8015744000270