



Product Specification Sheet Grocery

"Vello" Calamata Style Large Pitted Olives - 1/10 Kg **Product Name:**

Item Number: 349861 **Country of Origin:**

Shelf Life Unopened/Opened: 2 years/3 months refrigerated Pack Size: 1/10 Kg 37 lbs 8 oz (17 Kg) **Unit Drain Weight:** Unit Net Weight: 22 lbs 0.73 oz (10 Kg)

UPC: 0 71270 38332 2 Case/Package Code: PO Number /PD YYJJJ(Production Date Julian Date)

/PD 10 0 71270 38332 9 YYJJJ(Production GTIN: Unit Can Code/Coding PO Number

Format: Julian Date)



Product Properties Large Pitted Calamata Olives are packed in water, salt, vinegar, olive oil in plastic **Product Description:** barrels. Olives 59%, Water 32.5%, Salt 7%, Vinegar 1%, Olive Oil 0.5% **Ingredient Statement: May Contain Pit/Pit Fragments**

Y; K

Kosher (Y/N; type) GMO Free (Y/N) BPA NI (Y/N); Lid, Can, Jar, Environmental Organic (Y/N; type) Pieces Count (per package)

Easy Open

Pit Fragments (Range; %)

Υ	
Y (No BPA)	
N	
3600-4000	
N	
May 1%	

Physical Properties:

Color Natural purple-black olives Aroma & Flavor Slightly sour & salty blended with spicy flavor Texture Firm, resistant to a slight pressure between fingers

Clean, without any foreign matter. The barrel should be clean with no leaking

ends and show no signs of defects. **Appearance**

Size & Shape Range (mm) Large Vacuum N/A

Chemical Properties:

pH (range)
Titrable Acidity (range)

Brix (range)
Salt Percentage — Volhard Method (range)
Sulfur Dioxide (range)
Moisture (range)
Free Fatty Acid Value
Peroxide Value

Target	Maximum	Minimum
3.8	4.2	3.0
0.8%	0.9%	0.6%
N/A	N/A	N/A
8-9%	10%	7%
N/A	N/A	N/A
65	70	60
N/A	N/A	N/A
N/A	N/A	N/A

Microbiological Properties:

Serving Size:

Total Plate Count<100,000 cfu\g</td>Yeast and Molds<1,000 cfu\g</td>ColiformsNegative(none\g)Staphylococcus, coagulase positiveNegative(none\g)E.ColiNegative(none\g)ListeriaNegative(none\25g)SalmonellaNegative(none\25g)

Nutritionals
(*Daily Value % Based on a 2,000 Calorie Diet)

(As listed on Label)	5 Olives (15g)		Serving Size:
Servings Per Container:	About 667		Servings Per Container:
	Per Serving	DV%	
Calories (Kcal):	30		Calories (Kcal):
Total Fat (g)	2	3%	Total Fat (g)
*Changed from 65-78g:			*Changed from 65-78g
Saturated Fat (g):	0	0%	Saturated F
<i>Trans</i> Fat (g):	0		Trans Fat (g
Cholesterol (mg):	0	0%	Cholesterol (mg
Sodium (mg)	400	17%	Sodium (mg)
*Changed from 2,400-2,300mg			*Changed from 2,400-
Total Carbohydrate (g)	2	1%	Total Carbohydi
*Changed from 300-275g			*Changed from 300-27
Dietary Fiber (g)	0.5	2%	Dietary Fibe
*Changed from 25-28g			*Changed from .
Total Sugars (g):	0		Total Suga
Added Sugars	0	0%	Added
Protein (g):	<1		Protei
Vitamin D (mcg)	0	0%	Vitam
*Changed from 400IU (10µg) – 20µg :			*Changed from 400IU
Calcium (mg)	7	0%	Calci
*Changed from 1,000—1,300mg			*Changed from 1,00
Iron (mg):	0	0%	Iron
Potassium (mg)	3	0%	Potas

	Per Serving	DV%
Calories (Kcal):	200	
Total Fat (g)	13.33	17%
*Changed from 65-78g:		
Saturated Fat (g):	0	0%
<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	2666.67	116%
*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	13.33	5%
*Changed from 300-275g		
Dietary Fiber (g)	3	11%
*Changed from 25-28g		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	1	
Vitamin D (mcg)	0	0%
*Changed from 400IU (10µg) – 20µg:		
Calcium (mg)	46.6	4%
*Changed from 1,000—1,300mg		
Iron (mg):	0	0%
Potassium (mg) *Changed from 3,500-4,700mg:	20	0%

100g

100

*Changed from 3,500-4,700mg

^{*}Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging			
Can Size	18 liter Plastic Barrel	Case Gross Weight	40 lbs
Case Dimensions (in)	10.5" x 10.5" x 11"		Store unopened barrels in a cool and dry place out of
Case Cube (ft^)	0.7018	Storage Practice:	direct sunlight
Block & Tier	16 x 4	Storage Temperature:	40 - 80 °F
Cases Per Pallet	64	Shipping Temperature:	40 - 80 °F

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	Yes
Tree Nuts	No	No	Yes
Sesame Seeds	No	No	No
Milk & derivatives (Specify:	No	No	Yes
milk, casein, whey, etc)			
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No



Supplier No.	S958
Manufacturer No.	S958/F34UGS