



PITTED BLACK OLIVES

ED 01 20/01/2023

PRODUCER CONFORMITY		CUSTOMER AGREEMENT	
Felipe Morante Amor		Name	Sign Stamp
Quality department Manager		Date	

TECHNICAL DATA

PRESENTATION: PITTED BLACK OLIVES

VARIETY: HOJIBLANCA

CATEGORY: STANDARD

SUPPLIER: DCOOP, S.COOP.AND

ADDRESS: CTRA N.IV. KM 556.5, DOS HERMANAS, SEVILLE

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1. DESCRIPTION SHEET.

1.1 - SALE DENOMINATION:

PITTEDBLACK OLIVES.

1.2 - METRIC INSCRIPTIONS (WEIGHT/VOLUME):

TIN PACKINGS		
FORMAT	N.W.	N.D.W.
4/4	800 g	360 g

1.3 - INGREDIENT LIST:

(In decreasing order of their mass)

WATER
OLIVES
SALT

COLOUR STABILIZER:

FERROUS GLUCONATE (E-579)

Maximum dose of use (Codex Norm)

0,150 g/kg. (Expressed I Iron)

(Its use is limited to the fixation of color of seasoned black olives darkened by oxidation).

1.4. - IDENTIFICATION OF PRODUCTION LOT:

LOT: JULIAN CALENDARY

1.5. - IDENTIFICATION OF DCOOP, S.COOP. AND

PREPARED AND PACKAGED BY DCOOP, S.COOP.AND.

1.6. - USE AND PRESERVATION ADVICE:

ONCE THE CONTAINER HAS BEEN OPENED IT MUST BE KEPT IN COLD STORAGE.

1.7. – STORAGE TIPS

IDEAL STORAGE CONDITIONS ARE:

- SHIPS TO PROTECT THE MANUFACTURING OF THE WEATHER WITH A DRY ENVIRONMENT
- TEMPERATURE FROM 12 TO 25 ° C

1.8. – SHELF LIFE.

THREE YEARS FROM MANUFACTURE DATE

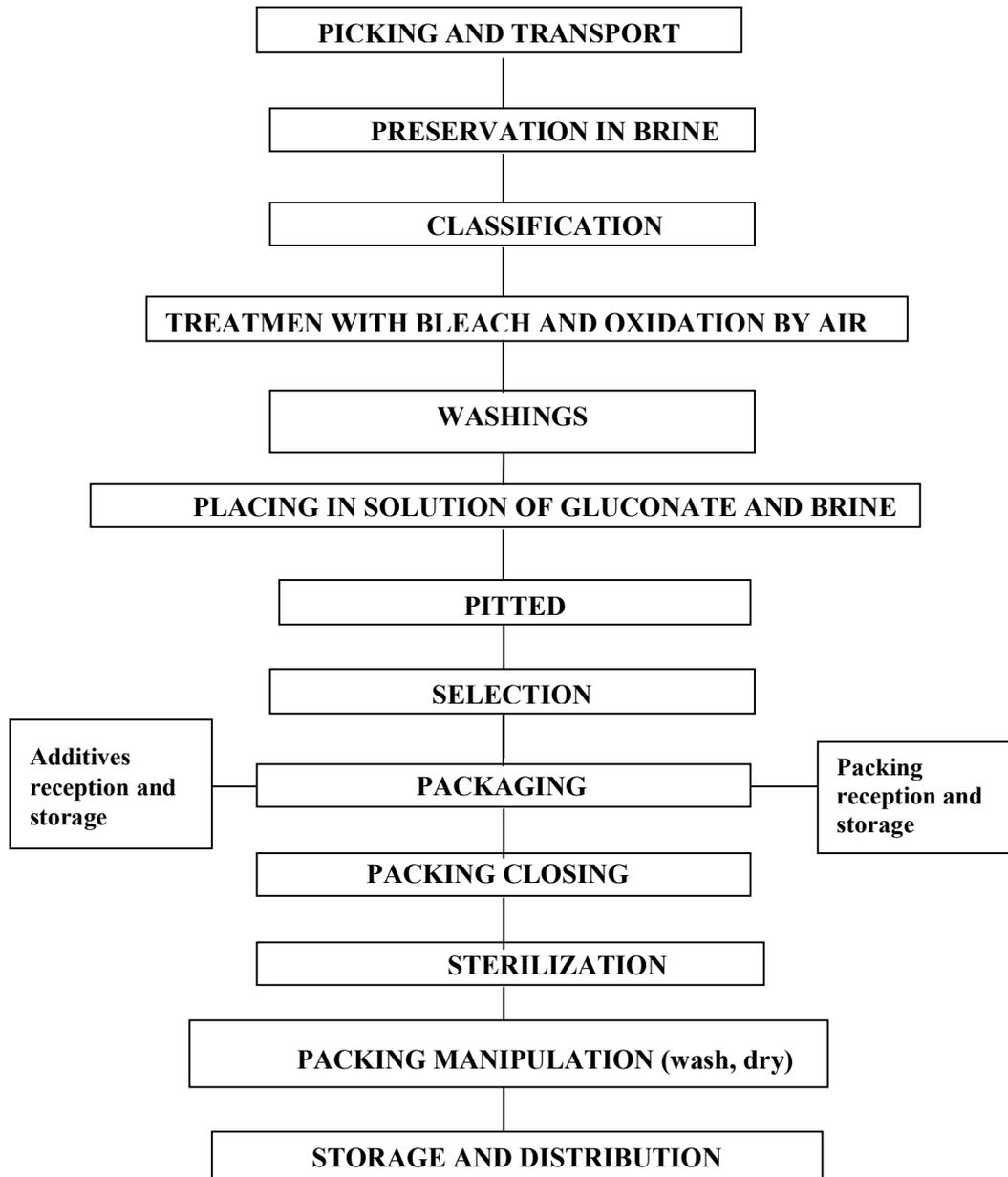
1.9. – NUTRITIONAL INFORMATION

NUTRITIONAL INFORMATION PER 100 g (Drained weight)	
Energy:	515kj / 125 kcal
Total Fat:	13g
of which saturates:	2.2g
Carbohydrates:	0.0g
of which sugars:	0.0g
Proteins:	0.5g
Salt:	2.3g

2. PRODUCTION PROCESS. FINISHED PRODUCT.**2.1. - PRODUCTION PROCESS:**

The seasoned black olives, also called californian, are picked when the fruit has not reached its complete maturity and its flesh presents a good consistence. After picking, or even better after a brief space of time in brine, the olives are classified (separated on different sizes) and subjected to one or more alkaline treatments (generally three) with the progressive penetration of the sode till the stone, in great basins of stainless steel or other appropriate material, where the mass of the fruit obtains, by introducing air or by continuously removing, a black color more or less intense. To stabilize the color, the product is submerged after the washings in a bath of ferrous gluconate to 0,1% during 24 hours. After this, washing is carried out to eliminate the non fixed iron, as well as the calibration, the immersion in brine to 2-3% and the stoning of the fruit.

Finally, the fruit is packed in different kind of formats for foodstuff and subjected to a heat treatment (sterilization) that guarantees the innocuousness of the same.

2.2 - DESCRIPTION OF THE PROCESS (FLOW CHART):

3 ANALYTICAL RECORD

3.1. - FINISHED PRODUCT

3.1.1. - COMPOSITION NORMS:

APROXIMATE QUANTITATIVE DATA COMPONENT LABEL

OLIVES 100 %

EXTERNAL CHARACTERISTICS:

SHAPE: CHARACTERISTIC OF THE HOJIBLANCA VARIETY

COLOUR: FROM BLACK TO BROWN.

ODOUR: WHITOUT IRREGULAR ODOUR OR FLAVOUR

TEXTURE: FIRM, HEALTHY AND RESISTANT TO A SMOOTH PRESSURE WITH THE FINGERS.

WITHOUT ODD MATERIALS: AUTHORIZED INGREDIENTS ARE NOT COSIDERED AS SUCH.

WITH THE APPROPRIATE MATURITY.

WITHOUT SYMPTOMS OF ALTERATION IN PROCESS OR IRREGULAR FERMENTATION.

ONLY VARIETY IN A SAME PACKING.

DEFINITIONS OF DEFECTS

- (a) **Harmless extraneous material:** Any vegetable matter not injurious to health, nor aesthetically undesirable, for example leaves, separated stems, but not including substances the addition of which has been authorised in the Standard.
- (b) **Blemishes fruit:** Olives with arks or stains on the skin that are more than 9 mm² in surface area and that may or may not penetrate through to the fleshes which singly or in the aggregate, materially affect the appearance or eating quality of the olives.
- (c) **Mutilated fruit:** Olives damaged by tearing the epicarp affecting the flesh to such an extent that a portion of the mesocarp becomes visible.
- (d) **Broken fruit:** Olives damaged to such an extent as to affect their normal structure.
- (e) **Shrivelled fruit:** Olives that are so abnormally wrinkled as to affect their appearance. The slight superficial wrinkles displayed by certain trade preparations shall not be considered a defect.
- (f) **Abnormal texture:** Olives which are excessively or abnormally flabby or tough in comparison with the trade preparation in question and with the average of a representative sample of the lot.
- (g) **Abnormal colour:** Olives the colour of which is distinctly different from the characteristic colour of the trade preparation in question and from the average of a representative sample of the lot.
- (h) **Stems:** Stems attached to the olives and which measure more than 3 mm in length when measured from the shoulder of the olive. Not considered a defect in whole olives presented with stem attached.



- (i) **Defective stuffing:** Olives presented in the stuffed olive style which are totally or partly empty in comparison with the trade preparation in question and with the average of a representative sample of the lot.
- (j) **Stone (pit) or stone (pit) fragments (except for whole olives):** Whole stones (pits) or stone (pit) fragments measuring more than 2 mm along their longest axis.
- (k) **Soft:** Units lacking the firmness that is characteristic for a particular variety.
- (l) **Excessively Soft:** Units shall be considered excessively soft when the olives appear to be spongy or watery. Units that have the apparent shape of whole units, but appear to have disintegrated flesh and water texture shall be considered excessively soft. In addition, a unit shall be considered excessively soft if the pit can be felt when applying moderate pressure.

Maximum tolerante percentage of fruits

DEFECT	Maximum permitted
Harmless extraneous material	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Blemished fruit	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Mutilated fruit	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Broken fruit	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Shrivelled fruit	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Abnormal texture	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Abnormal colour	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Stem	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Defective stuffing	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Stone (pit) or stone (pit) fragments (except for whole olives)	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Soft	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016
Excessively Soft	CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 2013)/RD 679/2016

CHEMICAL VALUES:

VALUES IN BRINE

PH	5,5 – 8.0
SALT%	1.5 – 3.5

LIQUID OF CONTROL (ACIDULATED BRINE) PRESENT NO IRREGULAR ODOUR OR FLAVOUR OR STRANGE MATERIALS NOT AUTHORIZED.

4. - CONTROL PLAN.

4.1. - RAW MATERIALS CONTROLS:

4.1.1. – ANALYTICAL CONTROLS DURING THE PROCESS OF THE OLIVE'S FERMENTATION

- A) PH
- B) SALT %

4.1.2. – CONTROL IN THE RECEIPT AT THE FACTORY OF OLIVE'S BATCHES:

- A) SAMPLING
- B) NUMBERING OF EVERY BATCH RECEIVED.
- C) CHEMICAL ANALYSIS

4.1.3 – CONTROL IN THE PITTED OPERATION:

- A) SAMPLING
- B) CHEMICAL ANALYSIS
- C) NET DRAINED WEIGHT CONTROL
- D) NUMBERING OF A BULK LOT.
- E) STATISTICAL CONTROL OF THE PERCENTAGE OF BROKEN AND BONE DEFECTS.

4.2. - MANUFACTURE CONTROLS:

4.2.1. – COMPONENTS WEIGHT CONTROL:

4.2.2. – PRODUCT CONTROL:

- A) IDENTIFICATION OF THE NUMBER OF BULK LOT.
- B) CONTROL IN THE MARKING OF PACKINGS.
- C) TAKING OF SAMPLES FOR ANALYSIS: PH, ACIDITY %, SALT %.
- D) CLOSING CONTROL: CLOSING IS DISMANTLED AND CHECKED, ATTACHING IMPORTANCE TO THE COVER HOOK, BODY HOOK AND WRINKLE IN CLOSING VALUE, AND OBVIOUSLY THE VALUE OF COMPACTNESS IS MAINTAINED WITHIN MARGINS THAT GUARANTEE THE NON EXISTENCE OF LEAKS AND THAT ASSURE OUR PRODUCT SALUBRITY.

4.2.3. – OTHER CONTROLS:

- A) CONTROL OF THE ENTRY OF PACKINGS TO THE FACTORY.
- B) CONTROL OF REFERENCE SLIP FOR PACKINGS, WHERE MANUFACTURER AND MANUFACTURE DATE OR EACH PACKING ARE PERFECTLY IDENTIFIED.
- C) CONTROL OF THE REGISTER SLIP OF THERMIC PROCESSES. THIS GUARANTEES THE NON EXISTENCE OF MICROORGANISM AND OFFERS TO OUR CLIENTS A WEALTHY AND SAFE PRODUCT. THE THERMIC TREATMENT CARRIED OUT IN OUR FACTORY GUARANTEES ONE DEGREE OF LETHALITY (F_0) SUPERIOR TO 15 UNITS.

4.3. - FINISHED PRODUCT CONTROL:**4.3.1. – ANALYTICAL CONTROL****4.3.2. – ORGANOLEPTIC CONTROL**

- A) ODOUR
- B) FLAVOUR
- C) SAMPLING

4.3.3. – COLLECTION OF ALL DATA DURING THE PRODUCTION OF THE LOT

- A) N° OF BULK LOT
- B) ANALYSIS

4.3.4. – CONTROL OF PACKAGING CONDITION AFTER WASHING AND DRY.**4.3.5. – RETRACTABLE CONTROL / PACKING IN CARTONS**

- A) CONDITION OF CARTONS
- B) MARKING OF THE SAME

**5. GMO AND ALLERGENS.**

FREE FROM GMO.

ALLERGEN - LABELED	USE AS AN INGREDIENT		
		RISK 1	RISK 2
ALLERGEN COMPOUND			
CEREALS CONTAINING GLUTEN	NO	NO	NO
SHELLFISH AND DERIVATIVES (CRUSTACEANS)	NO	YES	YES
EGGS AND DERIVATIVES	NO	NO	NO
FISH AND DERIVATIVES	NO	YES	YES
PEANUTS AND PEANUT DERIVATIVES	NO	NO	NO
SOY BEANS AND SOYA DERIVATIVES	NO	NO	NO
MILK AND MILK PRODUCTS	NO	YES	YES
NUTS AND DERIVATIVES	NO	YES	YES
CELERY AND DERIVATIVES	NO	NO	NO
MUSTARD AND DERIVATIVES	NO	NO	NO
SESAME SEEDS AND DERIVATIVES	NO	NO	NO
SULPHUR DIOXIDE AND SULPHITES	NO	YES	YES
LUPINS AND DERIVATIVES	NO	NO	NO
MOLLUSCS AND DERIVATIVES	NO	NO	NO
	RISK 1. Use in the same line. RISK 2. Use in the same Factory.		

ADDITIONAL ALLERGEN	USE AS AN INGREDIENT		
		RISK 1	RISK 2
ALLERGEN COMPOUND			
SUCROSE	NO	NO	NO
BEEF, CHECKEN, PORK, ...	NO	NO	NO
LEGUMES AND DERIVATIVES	NO	NO	NO
COCOA AND DERIVATIVES	NO	NO	NO
CINNAMON	NO	NO	NO
VANILLA	NO	NO	NO
BHA / BHT (E-320, E-321)	NO	NO	NO
BENZOIC ACID (E-210, E-213)	NO	NO	NO
PARABENZENE	NO	NO	NO
SORBIC ACID	NO	NO	NO
MONOSODIUM GLUTAMATE	NO	YES	YES
COLORING	NO	NO	NO
GELATIN	NO	NO	NO
FRUCTOSE	NO	NO	NO
NATURAL YEAST	NO	NO	NO
CORN	NO	NO	NO
	RISK 1. Use in the same line. RISK 2. Use in the same Factory.		