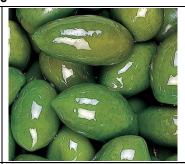


Enrico article nr:	150266	Date:	10-09-2021
Article name:	Olive Bella Cerignola		
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1. Pictures

Picture without packaging



Box Label

OLIVE BELLA CERIGNOLA GROENE OLIJVEN MET PIT UIT CERIGNOLA



(15)240729(10)L21021

ARTICLE CODE:

150266

01704

CONTENT:

08010503017049

BEST BEF. (YY/MM/DD):

240729

LOT: **L21021**

COUNT: 2

NET WEIGHT:

2 x 2900g



2. Packaging & logistics

2.1 Production location

Country of production	Italy

2.2 Shelf life & batch number

Explanation of the composition of production code/lot number:	L-jjjyy
Minimum shelf life at delivery (in days):	345 days
Shelf life after opening (in days):	10 days in refrigerator
Notation of expiry date (e.g. dd-mm-yyyy):	dd-mm-yyyy
Location of expiry date (e.g. on label, backside, etc.):	On the label

2.3 Storage advice

Storage advice on label (e.g. keep cool, dark, dry)	Dark and cool place

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Storage advice on label after opening (e.g. keep closed, consume within x days) Refrigera	rated at T<7°C
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2.4 Weight

Net weight:	2900 g
Drained weight:	1800 g
Gross weight:	4028 g
e-sign applicable on weight?:	Yes

2.5 Product-specific remarks

Product pasteurized or sterilised? Please specify temperature and duration:	Yes pasteurized, Not sterilized.
Product vacuum packed?:	Yes
Product packed in a protective atmosphere?:	No
Product irradiated?:	No
Product GMO-free?:	Yes

2.6 Product packaging

	<u> </u>			
Type of consumer packaging (jar, bag, box):		Glass jar	Glass jar	
If applicable, colour of lid:		black		
Type of trade unit (tray, box, bucket):		Cardboar	rd box	
Size of co	nsumer unit in mm:	Size of tra	ade unit in mm:	
Depth:	141	Depth:	290	
Width:	141	Width:	150	
Height:	259	Height:	274	

2.7 Packaging weight

Consumer unit

Type of packaging (jar, lid, label):	Kind of material (glass, paper):	Weight of material in grams:
jar	glass	1099,000
lid	tinplate	23,100
label	paper	1,200

Trade unit

Type of packaging (box, tape):	Kind of material (carton, polypropylene):	Weight of material in grams:
carton box	paper	167,8
label on the box	paper	0,800
adhesive tape	PP	2,100

3.8 EAN & intrastat codes

EAN-13 code on consumer unit:	8010503017049
EAN-13 code on trade unit:	8712247232039
Intrastat number:	20057000

3.9 Logistic information

Number of products per trade unit:	2
Number of trade units per pallet layer:	20
Number of layers per pallet:	5
Number of trade units per pallet:	100

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Pallet type (Euro/CHEP-euro):	CHEP
Pallet size (cm x cm x cm)	80 x 120
Total height of pallet:	152 cm
Total weight of trade unit:	8.22 kg
Total weight of pallet:	843 kg (pallet base included)

3. Recipe & declaration

3.1 Product recipe (including raw material, additive, carry-over, processing aid)

Ingredients and sub ingredients (please include recent raw material analysis)	%	Country of origin (continents can not be accepted as a country of origin, please list all possible countries)	Ingredient-specific remarks: function of the additive? Is the used flavouring natural or synthetical?
Green olives	62%	Italy	
water		Italy	
salt		Italy	
acidity correctors: lactic acid		China	acidity correctors
antioxidant: ascorbic acid		China	antioxidan

3.2 Ingredient declaration for labelling (carry-over/processing aid without technical function doesn't need to be mentioned)

Ingredienten: 62% groene olijven, water, zout, zuurteregelaar: melkzuur, antioxidant: ascorbinezuur. Na openen gekoeld bewaren en binnen 10 dagen consumeren.

3.3 Product-specific characteristics (e.g.: one olive, one sundried tomato)

·	<u> </u>		
Appearance	Green whole olives		
Taste	Herbaceous, a little sour		
Smell	Herbaceous		
Consistency/texture	Good consistency, not pu	lped	
Color	Green olive (brine from ur	ncoloured to amber)	
Measurements	average	minimum	maximum
Length (mm)	35	30	40
Weight (g)	8	5	10



4. Allergens

4.1 Present allergens and traces

Which allergens does the product contain? If	No allergens present
Yes, please specify protein content in %?	
Which allergens need to be declared as cross	No allergens through cross contamination
contamination	

5. Nutritional values

Q1: Calculated

Nutritional information	Value per 100 g	Value per portion (g)	% RI per portion (g)
Energy	630 kJ 150 kcal		
Fat	15,3 g		
of which saturates	2,2 g		
Carbohydrate	0,5 g		
of which sugars	0,5 g		
Fibre	3.3 g		
Protein	1g		
Salt	3,4g		

6. Chemical & microbiological values

6.1 Chemical parameters

Parameter	Value	Tolerance
pH	3.5	+/- 0.8

6.2 Microbiological values

Parameter	At best before date
Clostridium perfringens	< 100000 cfu/g
Escherichia - coli	< 1000 cfu/g
Listeria monocytogenes	Absent in 25g
Salmonella	Absent in 25g
Staphylococcus aureus	< 100000 cfu/g
Yeasts	< 10000 cfu/g
Moulds	< 10000 cfu/g

cfu/g = colony forming unit per gram



6.3 Is the product ready to eat? Please describe how the presence of Listeria monocytogenes is covered, or include your Listeria monocytogenes study.

Ready to eat			

7. Logo's and certificates

	Product meets requirements Y/N	Certified Y/N
Kosher	No	No
Halal	No	No
Organic	No	No
Vegetarian	Yes	Yes
Vegan	Yes	No
Protected Geographical Status (PGI,PDO,TSG)	No	No

8. Other

The product is free from foreign bodies (glass, metal, wood,	Yes (metal detection for metal, X ray, visual inspection and GMP
plastic):	for foreign bodies not detectable with machinery)
Metal detection:	4,5 mm Fe
	5 mm Non Fe
	6 mm Stainless steel
Where in the production process is the metal detector	Before the application of the lid
installed?	
Testing frequency:	Hourly
X-ray:	Yes (1.5 stainless steel, 3mm glass)
Where in the production process is the x-ray installed?	Before labelling
Testing frequency:	Hourly
Other comments/warnings:	Refrigerate after opening and consume within 10 days.