



GREEN PITTED OLIVES

ED 13 03/04/17

TECHNICAL DATA

PRESENTATION: GREEN PITTED OLIVES

VARIETY: HOJIBLANCA

CATEGORY: STANDARD

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1. DESCRIPTION SHEET:

1.1. - SALE DENOMINATION:

GREEN PITTED OLIVES

1.2. - METRIC INSCRIPTIONS (WEIGHT/VOLUME):

| TIN PACKINGS | | | GLASS PACKINGS | |
|--------------|----------------|-------------------|----------------|-------------|
| | FORMAT | N.D.W. | FORMAT | N.D.W. |
| RECTANGULAR | 8 KG | 4.000 g | 5 CYL | 70 g / 60 g |
| | | | 5 ONZAS | 105 g |
| ROUND | | | BUCKET | - |
| | O65 – MINI BAR | - | A-314 | 135 g |
| | O65 - MINI | 85 g | O66 | 150 g |
| | O65 – 10 OZ | 110 g | A-370 | 160g/170 g |
| | O65 – 12 OZ | 150 g | 12 PAR | 160 g/170 g |
| | O73 – ½ Kg | 170 g | ½ BARRIL | 170 g |
| | A-10C | 1.200 g / 1.300 g | 16 PAR | 230 g |
| | A-10 | 1.450 g | 20 PAR | 275 g |
| | 5 Kg | 2.000 g | V-720 | 320 g |
| | | | NATURA 850 ML | - |
| | | | ¼ GALON | 450 g |
| | | | BARRIL | 500 g |
| | | | ½ GALON | 1.000 g |
| | | | GALON | 2.000 g |



1.3. - INGREDIENT LIST:

(In decreasing order of their mass)

OLIVES
WATER
SALT

ACIDIFIERS:

LACTIC ACID (E-270)
CITRIC ACID (E-330)

maximum dose of use (Regulation 1129/2011):

quantum satis
quantum satis

ANTIOXIDANTS:

ASCORBIC ACID (E-300)

maximum dose of use (Regulation 1129/2011):

quantum satis

1.4. - IDENTIFICATION OF PRODUCTION LOT:

LOT: JULIAN CALENDARY

1.5. - IDENTIFICATION OF THE PRODUCER:

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

1.6. - USE AND PRESERVATION ADVICE:

- FOOD - EDIBLE. MAY BE CONSUMED BY ALL POPULATION SEGMENTS. THE PRODUCTS DO NOT PRESENT ALLERGENS AND NOT COME FROM GMO.
- STORE AT ROOM TEMPERATURE. ONCE OPENED KEEP REFRIGERATED (0 – 4°C).

1.7. – STORAGE AND TRANSPORT 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



2. - PRODUCTION PROCESS. FINISHED PRODUCT.

2.1. - PRODUCTION PROCESS:

The green olives, destined for preparation as Spanish or Sevillian style, are picked when the fruit has reached a green – yellow color, like a straw. After picking, the fruits are subjected to a treatment with a diluted solution of sodium hydroxide to eliminate most of the bitter glucose oleuropein.

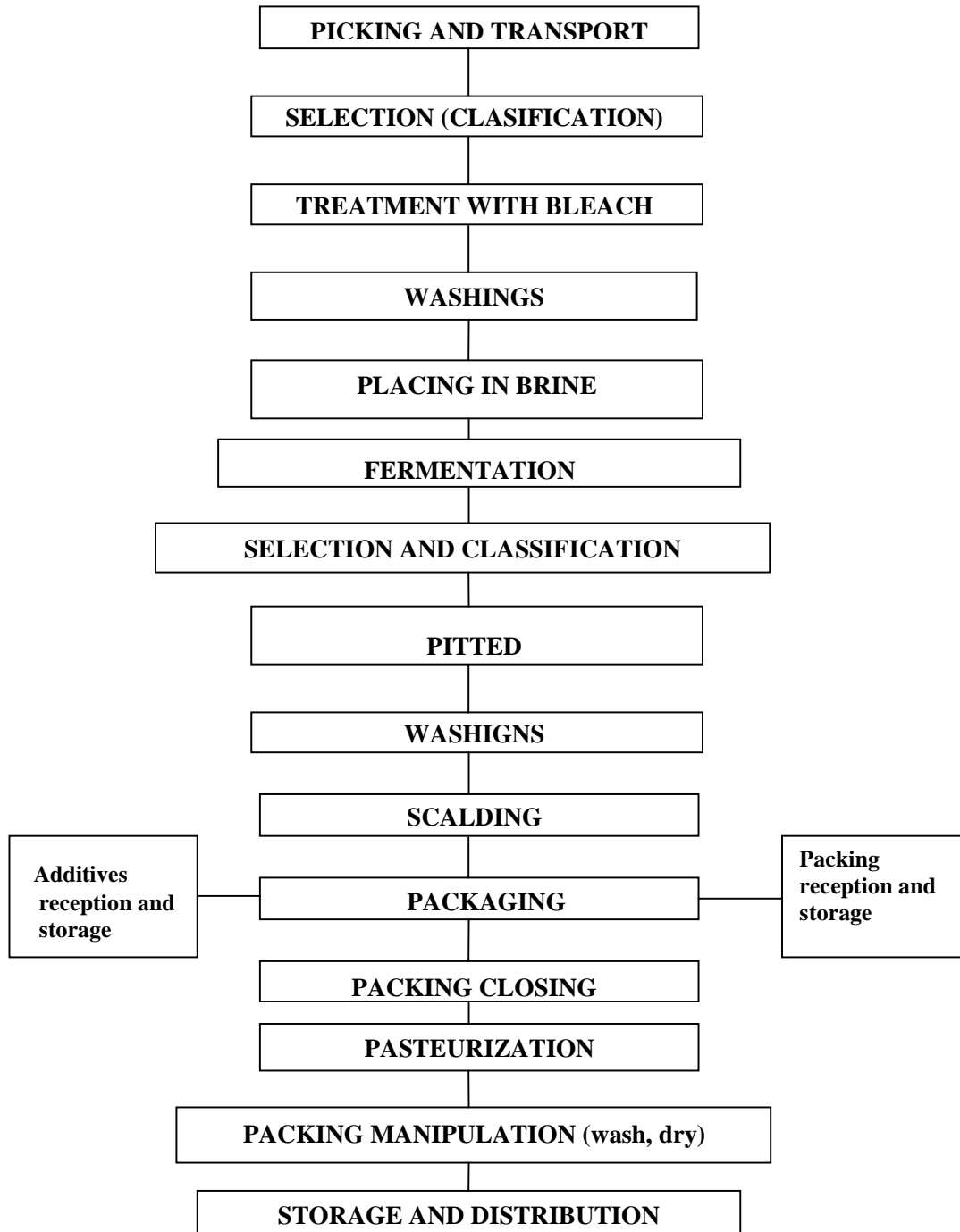
Once finished, the fruits are washed several times with water, to eliminate most of the bleach. Next to this, they are placed in brine from 9 to 10°Bé where takes place a lactic fermentation, whose duration depends on the previous treatment, variety, temperature, microbial population, etc.

Once the fermentation has finished and when the fruit has an appropriate color, the olives are placed on a hand selection line where the fruits with flaws on the peel or on the soft part are thrown off. Then they are classified (separated on different sizes) and packed provisionally in barrels of 220 liters capacity. Finally we proceed to pit the fruits with two possibilities later: to pack them in barrels or to send them directly to the packing line.

During the packing, the fruits are thrown to a hopper and subjected to several operations: WASHING, SCALDING, FILLING THE PACKINGS, ADDING ACIDULATED BRINE, CLOSING THE PACKINGS AND APPROPRIATE THERMIC TREATMENT.



2.2. - DESCRIPTION OF THE PROCESS:





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 GREEN TO STRAW YELLOW

ODOUR: WITHOUT 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:** Means 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 authorized in the standard.

(b) **Blemishes not affecting the flesh:** Superficial marks which affect the epicarp (bruises, blows, stains induced by brushing against branches, etc.) but do not penetrate into the mesocarp and are not the consequences of disease.

(c) **Damage affecting the flesh:** Means imperfection or damage to the mesocarp which may or may not be associated with superficial marks. In the case of whole stoned (pitted) olives: olives so damaged by tearing of the mesocarp that the stone cavity or a large part of the mesocarp is visible.

(d) **Shrivelled:** Means olives in the styles of whole, whole stuffed, whole stoned (pitted), halved or quartered (except for those styles and types that are characteristically shrivelled): that is, so wrinkled as to materially affect the appearance of the fruit.

(e) **Soft or fibrous:** Means olives which are excessively or abnormally flabby or fibrous in comparison with the trade type.

(f) **Abnormal colour:** Means olives the colour of which is distinctly different from the characteristic colour of the trade type in question and from the average of the fruit in the container.



(g) **Cryptogamic and mould damage:** Lustreless fruits and those with scattered, more or less dark stains caused by the mycelium of certain fungi (*Macrophoma*, *Gloesporium*, etc.), growing either within the olive and leading to dehydration of the tissues, or on the skin and affecting the colour of the fruit.

(h) **Damage caused by insects (other than *Dacus oleae*) with exit hole:** Deformed fruits and those with abnormal stains or whose mesocarp has an abnormal aspect.

(i) **Damage caused by abnormal cultivation practices:** Fruits whose epicarp has been accidentally burned.

(j) ***Dacus oleae* damage:** Fruit damaged by *Dacus oleae*, with exit hole.

(k) **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.

(m) **Stone or stone fragments (except for whole olives):** Means a whole stone (pit), or pieces of stone (pit) which weigh at least 5 mg.

Maximum tolerance percentage of fruits

| DEFECT | Maximum permitted |
|---|--|
| Harmless extraneous material | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Defects do not affect the pulp | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Defects affecting the pulp | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Sofa fruits or fibroses | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Coloration abnormal | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Damage produced by cryptogams and mushrooms | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Damage produced by insects | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Damage produced by <i>Dacus oleae</i> | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Peduncles | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Pits | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |
| Shrapnel | CODEX STANDARD FOR TABLE OLIVES CODEX STAN 66-1981 (Rev. 1987, 2013) |

CHEMICAL VALUES:

VALUES IN BRINE

| | |
|-------|---------|
| PH | ≤ 4,2 |
| SALT% | ≥ 2,0 % |

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.
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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 AND ALLERGENS.
