



Nicholas Gerentes SA

Industry of Agricultural Products, Imports / Exports

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Green Cracked Nafplion Olives
Product Specification Sheet

OLV52XX



Raw Material: Olive Variety, known as:

Megaritiki or Nafplion olives

Products:

Process:

natural olives, cured in own brine mix

Ingredients:

Whole: Olives, Water, Salt, Citric acid, Lactic Acid.

Pitted / Sliced:

Stuffed:

QUALITY STANDARDS

Physical:

Net DR. WT.: as specified by customer.
Size: As per purchase order.
Oversized: 5%
Undersized: 5%

Sensory:

Flavor: Typical of Green Cracked, slight bitter
Odor: Very Fresh with no off flavors
Color: Yellow, golden color skin with darker non uniform parts, spots
Texture: Cracked, parts soft, parts cut

Defects: (up to)

Whole: Skin/Flesh defects: 5%
Soft/Wrinkled: 5%
Olives with off odor: 0%
Stems/leaves: 2%
Insect Damage: 2%
Non Cracked: 2%
Fragments: 1%, Pits: 2%

Pitted / Sliced: -

Stuffed: -

Chemical:

pH: 3,8-4,4
Salt: 7,5% -10%
Lactic Acid: 0,1%-0,8%
Acetic acid: -
Citric acid: 0,2%-1,4%
Potassium sorbate: 0-300ppm

Microbiological:

Total Coli form 37oC / 48h <10 cfu/g



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**Green Cracked Olives
Nafplion**



Esc. Coli 37oC / 48h	<10 cfu/g
Staphylococcus aer. 37oC / 24h	<10 cfu/g
Salmonella 37oC / 24h	Absence
Listeria 37oC / 48h	Absence
Yeast 37oC / 48h	<10 cfu/g
Molds 37oC / 48h	<10 cfu/g

Toxically:

GMO:	FREE
Metal	none

Storage:

Life / Best before:	2 Years from packing
Storage conditions:	Ambient, avoid direct sunlight
After opening:	Either refrigerate or pour 1cm of edible oil on top of olives inside the opened pack

Monitoring:

natural product, needs frequent monitoring of brine level, suggest to be filled 100% till lid to prevent air from being trapped inside. In case of membrane lactic yeast formed on top due to natural fermentation process, check, wash and re-brine the olives if needed. In general when stored for longer periods pH should be kept < 4.0 and NaCl in the brine >8%

Date: 01-SEP-2019

For the company,
N. Gerentes SA - GEROLIVE