



## Nicholas Gerentes SA

Industry of Agricultural Products, Imports / Exports

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<b>Kalamata Olives</b> <b>Product Specification Sheet</b>	<b>OLV1XXX</b>
<b>Pack Size</b>	<b>1-150kg</b>



**Raw Material:** Olive Variety, known as:

### Kalamata Olives

**Products:**

Kalamata Olives Whole.  
Kalamata Olives Pitted.  
Kalamata Olives Slices.

**Process:**

natural olives, cured in own brine

**Ingredients:**

*Whole:* Olives, Water, Salt, Acetic Acid, Sunflower Oil.

*Pitted / Sliced:* Olives, Water, Salt, Acetic Acid, Sunflower Oil.

*Stuffed:* -

## QUALITY STANDARDS

### Physical:

Net DR. WT.:	as specified by customer.
Size:	As per purchase order.
Oversized:	4%
Undersized:	4%

### Sensory:

Flavor	Typical of Kalamata Olives
Odor:	Fresh with no off flavors
Color:	Black to brown and purple
Texture:	Firm

### Defects: (up to)

*Whole:* Skin/Flesh defects: 2%  
Soft/Wrinkled: 4%  
Olives with off odor: 0%  
Stems/leaves: 1%  
Insect Damage: 4%  
Off Color: 2%

*Pitted / Sliced:* Fragments: 2%, Pits: 3%

*Stuffed:*

### Chemical:

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



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**Kalamata/Kalamon Olives**



**Microbiological:**

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

**PRODUCT OF GREECE**

For the company,  
N. Gerentes SA - GEROLIVE