



Nicholas Gerentes SA

Industry of Agricultural Products, Imports / Exports

Olympias Str., Metamorfofis 144-52 GREECE,
Tel (+30) 2106818310, Fax 2106849858, email: info@gerentesbros.com

Black Olives Product Specification Sheet	OLV2XXX
Pack Size	1-150kg



Raw Material: Olive Variety, known as:

**Stylis or Amfissa or Volos or
Agrinion or Konservolia Olives**

Products:

Process:

natural olives, cured in own brine mix

Ingredients:

Whole: Olives, water, salt

Pitted / Sliced: Olives, water, salt

Stuffed: -

QUALITY STANDARDS

Physical:

Net DR. WT.:	as specified by customer.
Size:	As per purchase order.
Oversized:	3%
Undersized:	3%

Sensory:

Flavor	Typical Greek Black varieties Olives
Odor:	Fresh with no off flavors
Color:	Black & Brown.
Texture:	Soft to semi-Firm

Defects: (up to)

Whole: Skin/Flesh defects: 2%
Soft/Wrinkled: 5%
Olives with off odor: 0%
Stems/leaves: 1%
Insect Damage: 3%
Off Color: 5%

Pitted / Sliced: Fragments: 1%, Pits: 2%

Stuffed: -

Chemical:

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



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Black Natural 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