



# Nicholas Gerentes SA

Industry of Agricultural Products, Imports / Exports

Olympias Str., Metamorfofis 144-52 GREECE.  
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<b>Green Cracked Agrinion Olives</b> <b>Product Specification Sheet</b>	<b>OLV42XX</b>
<b>Pack Size</b>	1-150kg



**Raw Material:** Olive Variety, known as: **Stylis or Amfissa or Volos or Agrinion Olives**

**Products:** Green Cracked Agrinion olives

**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: Vivid Green color skin with darker non uniform parts.  
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



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## Green Cracked Round Olives Agrinion



### 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