

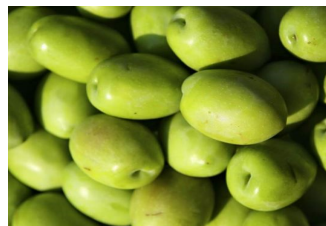


# Nicholas Gerentes SA

Industry of Agricultural Products, Imports / Exports

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

<b>Green Olives</b> <b>Product Specification Sheet</b>	<b>OLV3XXX</b>
<b>Pack Size</b>	<b>1-150kg</b>



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

**Halkidiki Olives**

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**Products:**

Green Olives Whole.  
Green Olives Pitted.  
Green Olives Stuffed.

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**Process:**

natural olives, cured in own brine mix

**Ingredients:**

*Whole:*

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

*Pitted / Sliced: Olives, Water, Salt, Citric acid, Lactic Acid.*

## QUALITY STANDARDS

**Physical:**

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

**Sensory:**

Flavor	Typical of green olives, salty and slightly acidic.
Odor:	Typical aroma of green olives.
Color:	Green to yellow Green olives
Texture:	Cohesive olives

**Defects:** (up to)

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

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

*Stuffed:* Fragments: 1%, Pits: 2%, Non stuffed 0,5%

**Chemical:**

pH:	3,0-4,1
Salt:	8% -9,5%
Lactic Acid:	0,12%
Acetic acid:	-
Citric acid:	0,05%
Potassium sorbate	-



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## Green 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