



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

Technical Specification		
<b>Product:</b> Olives Black Sliced 5-7MM	<b>Last Update:</b> 31/01/2020	<b>Product Code:</b> OLI002

**PACK SIZE** 1 x 10Kg

**ORIGIN:** Spain

**GENERAL** The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption.

**INGREDIENTS** Black Olives 100% Declare as: Black Olives  
(*Olea europea*)

**PROCESSING** Olives are delivered pre-pitted in brine and inspected upon receipt. During processing the olives are inspected, washed, sliced, inspected, frozen (-18°C or below) and stored in bulk at -23°C or below until required for packing.

**PACKING** During packing the olives are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch to the UK at -18°C.

**QUALITY CONTROL** Checks are carried out on the following: -

Processing: -	Raw material Final Product Temperature
Packing: -	Metal detection Check weighing Final product physical defect levels Organolepsis Case quantity Case sealing Case coding and print quality

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## **DEFECT TOLERANCES**

<b><u>Per 1000g</u></b>	<b><u>Maximum</u></b>
Clumps	10% w/w
Foreign Material	Nil
EVM	1
Pits or Pieces of Pit	1
Damaged Slices	15% w/w

<b><u>Per 250g</u></b>	
Major Blemish	5
Minor Blemish	10
Slice Width < 5mm	5%w/w
Slice Width > 7mm	5%w/w

## **DEFINITIONS OF DEFECTS**

### **Clumps**

These are where three or more slices are frozen together which cannot be readily separated without causing damage to the slices.

### **Foreign Material**

This includes any material not derived from the olive plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

### **EVM**

Vegetable material derived from the olive tree other than the olive e.g. pieces of leaf etc.

### **Pits or Pieces of Pit**

These are olive pits (stones) or pieces of olive pit.

### **Damaged Slices**

This includes slices that are less than ¼ of a full slice or end pieces less than ¼ of a whole slice.

### **Major Blemish**

This includes olive slices that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice.

### **Minor Blemish**

This includes olive slices that are blemished to the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice. Blemishes less than 2mm in diameter shall be ignored.

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### **Slice Width**

This is the width of the slice measured between the 2 cut surfaces.

*The below minimum numbers of samples should be inspected and average result to be out-of-spec.*

Quantity Delivered (Kg)	Minimum samples to be taken (1Kg of product per each item)		
	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
≤27000	20	15	12

### **ORGANOLEPSIS** (Carried out on a thawed sample.)

#### **COLOUR**

Uniform black colour, typical of the variety.

#### **FLAVOUR**

Full characteristic olive flavour, typical of the variety.

#### **TEXTURE**

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average sample

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#### **MICROBIOLOGICAL**

Organism	Target	Maximum
<i>TVC @ 30°C</i>	$1 \times 10^5$	$3 \times 10^5$
<i>Total Coliforms</i>	$1 \times 10^3$	$5 \times 10^3$
<i>E. coli</i>	Nil	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A – Un-blanced product.

**WEIGHT CONTROL** The product shall be packed to minimum weight.

**METAL DETECTION** All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

**BEST BEFORE DATE** The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

**TRACEABILITY INFO** Production date or Lot number printed on the label as well as customer order number and/or delivery date.

**STORAGE CONDITIONS** Keep frozen at - 18°C at all times.

**CARTON LINERS** Blue food grade polythene liner of a minimum thickness of 30µm.

**CARTONS** Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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## **NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked Black Olives typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	103	McCance & Widdowson 7 <sup>th</sup> Edition
Energy - kJ	422	McCance & Widdowson 7 <sup>th</sup> Edition
Moisture	76.5g	McCance & Widdowson 7 <sup>th</sup> Edition
Carbohydrate	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as sugars	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 7 <sup>th</sup> Edition
- as starch	0.0g	McCance & Widdowson 7 <sup>th</sup> Edition
Fat	11g	McCance & Widdowson 7 <sup>th</sup> Edition
- as saturates	1.7g	McCance & Widdowson 7 <sup>th</sup> Edition
- as mono unsaturates	5.7g	McCance & Widdowson 7 <sup>th</sup> Edition
- as poly unsaturates	1.3g	McCance & Widdowson 7 <sup>th</sup> Edition
Protein	0.9g	McCance & Widdowson 7 <sup>th</sup> Edition
Fibre	0g	McCance & Widdowson 7 <sup>th</sup> Edition
Sodium	1330mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin A	0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.1mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin C	0mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin E	1.99mg	McCance & Widdowson 7 <sup>th</sup> Edition
Thiamin	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Riboflavin	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Niacin	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Folic Acid	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Biotin	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Pantothenic Acid	0.02mg	McCance & Widdowson 7 <sup>th</sup> Edition
Calcium	61mg	McCance & Widdowson 7 <sup>th</sup> Edition
Phosphorus	17mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iron	1.0mg	McCance & Widdowson 7 <sup>th</sup> Edition
Magnesium	22mg	McCance & Widdowson 7 <sup>th</sup> Edition
Zinc	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Iodine	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Potassium	91mg	McCance & Widdowson 7 <sup>th</sup> Edition

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### **GMO DECLARATION**

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)? YES / NO

Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? YES / NO

Is the product or any of its ingredients produced from, but not containing any genetically modified material? YES / NO

Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients? YES / NO

Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients? YES / NO

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2020

### **IRRADIATION POLICY**

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2020

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## **FOOD INTOLERANCE**

<b>Food Intolerance Data</b>					
Does the material supplied contain any of the following? (NO) Absent, (YES) Present					
<b>Allergen</b>	<b>NO / YES</b>	<b>Reason for presence if YES</b>			
Milk & Milk Derivatives	NO				
Egg & Egg Derivatives	NO				
Animal Products (*)	NO				
Fish/Shellfish/Crustaceans/Molluscs	NO				
Cereals (**)	NO				
Gluten	NO				
Yeast/Yeast Extract	NO				
Soya/Soya Derivatives	NO				
Fruit & Fruit Derivatives	YES	Black Olives is the product			
Beef & Beef Products	NO				
Pork & Pork Products	NO				
Lamb & Lamb Products	NO				
Poultry & Poultry Products	NO				
Legumes	NO				
Peanuts	NO				
Sulphite >10ppm	NO				
MSG	NO				
BHA / BHT	NO				
Benzoates	NO				
Glutamates	NO				
Azo & Coal Tar Dyes	NO				
Added Colour	NO				
Added Flavour	NO				
Preservatives	NO				
Antioxidants	NO				
Added Salt	YES	Olives are stored in brine prior to processing.			
Nuts/Nut Oils	NO				
Caffeine	NO				
Sesame Products	NO				
Garlic	NO				
Poppy Seeds	NO				
Mustard	NO				
Celery/Celery	NO				
Lupins	NO				
*Including any product derived from slaughtered animals, e.g. gelatine, rennet					
**Including wheat, corn, barley, rye, oats, etc.					
<b><u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u></b>					
<b>Is this product Suitable for:</b>					
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b>	No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)		

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### **FOOD ADDITIVES**

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

### **COSHH Data**

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.


There are no other perceived COSHH implications regarding the use of frozen fruits.

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31<sup>st</sup> January 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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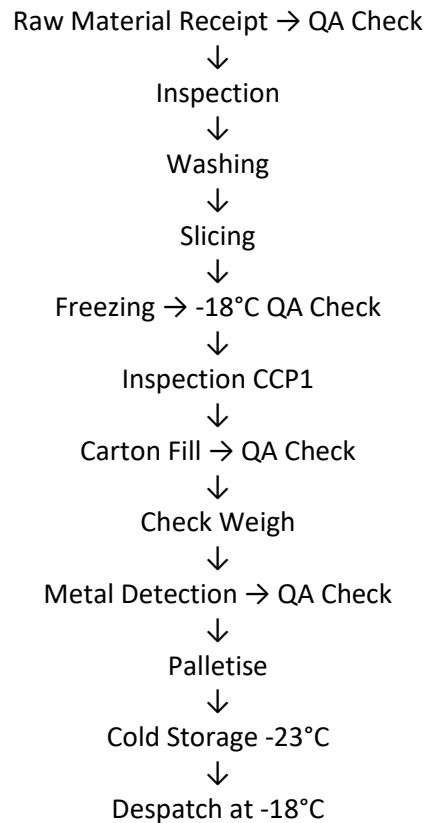
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## **PROCESS INFORMATION**

### **PROCESS FLOW CHART\***

\*Note: this is a generic flow chart which does not refer to any specific production site.

#### **SLICED BLACK OLIVES**



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### **Issues & Amendments**

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto

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