



Product Name: "Frutto D'Italia" Olives, IT Green Castelvetr Pitted 2/2 Kg

Item Number:	050637	Country of Origin:	ITALY
Pack Size:	2/2 Kg		
Unit Net Weight:	9.26 Lbs (4.2 kg)	Unit Drain Weight:	4.4 Lbs (2 Kg)

UPC :	8 19340 00346 2	Case/Package Code:	Best Before MMMDDYYYY Lot Code (e.g. L345) + GTIN Code
GTIN :	20 8 19340 00346 6	Unit Jar Code/Coding Format:	Best Before MMMDDYYYY Production lot (example:L345 L=year 2018, 34=week of year, 5=day) + UPC Code

Product Image	Product Label

Product Properties

Product Description: Pitted green olives with a typical taste packed in brine

Ingredient Statement: Olives, water, salt; acidifier: lactic acid.

Kosher (Y/N; type)	Y
GMO Free (Y/N)	Y
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y (No BPA)
Organic (Y/N; type)	N
Pieces Count (per package)	500/600
Easy Open (Y/N; type)	N
Piece Fragments (Range ; %)	1%

Physical Properties:

Color	Typical, green and uniform
Aroma & Flavor	Good
Texture	Chunky and firm
Appearance	Whole pitted fruits, without blemishes or skin spots
Size (Count per Kilo) & Shape Range	180/200 – Round shaped
Vacuum	NA

Chemical Properties:

Minimum	Maximum	Target
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pH (range)
Titrable Acidity (range)
°Brix (range)
Salt Percentage – Refractometer (range)
Sulfur Dioxide (range)
% Moisture (range)
Free Fatty Acid Value
Peroxide Value

3.8	4.5	4
NA	NA	NA
NA	NA	NA
2	2.5	2
NA	NA	NA
NA	NA	NA
NA	NA	NA
NA	NA	NA

Microbiological Properties:

Total Plate Count	Commercially Sterile, no microbiological growth
Yeast and Molds	Commercially Sterile, no microbiological growth
Coliforms	Commercially Sterile, no microbiological growth
Staphylococcus, coagulase positive	Commercially Sterile, no microbiological growth
E.Coli	Commercially Sterile, no microbiological growth
Listeria	Commercially Sterile, no microbiological growth
Salmonella	Commercially Sterile, no microbiological growth

Nutritionals
(*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:

(As listed on Label)

Servings Per Container:

4 Olives (15g)

About 133

Serving Size:

Servings Per Container:

100g

About 20

	Per Serving	DV%
Calories:	30	
Total Fat (g)	3	4%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	133	6%
<i>*Changed from 2,400-2,300mg‡</i>		
Total Carbohydrate (g)	1	0%
<i>*Changed from 300-275g‡</i>		
Dietary Fiber (g)	1	4%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	0	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg‡</i>		
Calcium (mg)	9	1%
<i>*Changed from 1,000-1,300mg‡</i>		
Potassium (mg)	60	1%
<i>*Changed from 3,500-4,700mg‡</i>		
Iron:	0	0%

Calories:

Total Fat (g)

**Changed from 65-78g :*

Saturated Fat (g):

Trans Fat (g):

Cholesterol (mg):

Sodium (mg)

**Changed from 2,400-2,300mg‡*

Total Carbohydrate (g)

**Changed from 300-275g‡*

Dietary Fiber (g)

**Changed from 25-28g :*

Total Sugars (g):

Added Sugars

Protein (g):

Vitamin D (mcg)

**Changed from 400IU (10µg) – 20µg‡*

Calcium (mg)

**Changed from 1,000-1,300mg‡*

Potassium (mg)

**Changed from 3,500-4,700mg‡*

Iron:

	Per Serving	DV%
Calories:	191	
Total Fat (g)	19	24%
	3.5	17%
Saturated Fat (g):	0	
Trans Fat (g):	0	0%
Cholesterol (mg):	890	31%
Sodium (mg)	4	1%
Total Carbohydrate (g)	3	11%
Dietary Fiber (g)	0	
Total Sugars (g):	0	0%
Added Sugars	1	
Protein (g):	0	0%
Vitamin D (mcg)	60	4%
Calcium (mg)	400	8%
Potassium (mg)	0	0%
Iron:		

Packaging

Individual Unit

Dimension: (H) 9.3" in x 6.14" in (D)

Case Gross Weight: 20.89 Lbs

Store unopened cans in a cool and dry place out of direct sunlight.

Case Dimensions (in): L 12.6" x W 6.3" x H 9.44"

Storage Practice:

Case Cube (ft^): 0.4337

Storage Temperature: 40 – 80 °F

Block & Tier: 21 x 6

Shipping Temperature: 40 – 80 °F

