



Sandhurst Fine Foods
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DATE: 17/2/2021
PRODUCT SPECIFICATION: Sliced Black Olives
PRODUCT CODE: SLICEDA10
COUNTRY OF ORIGIN: Product of Spain
INGREDIENTS: Olives (52%), water, salt, colour stabilizer: ferrous gluconate.
PERCENTAGE OF AUSTRALIAN INGREDIENTS 0%
WEIGHT DECLARATION: Net Weight: 3kg | Drained Weight : 1560g
PACKAGING: 3kg x 6
SHELF LIFE: 1095 days.
SHELF LIFE AFTER OPENING: Once opened keep refrigerated and consume best before 14 days.
RECOMMENDED STORAGE CONDITIONS: Store in a cool, dry place.
MANDATORY WARNING & ADVISORY STATEMENT: N/A

NUTRITIONAL INFORMATION: Servings per package: 97 ; Serving size: 16g

| | Average per serve | Average qty per 100g |
|--------------|-------------------|----------------------|
| Energy | 82.4kJ | 515kJ |
| Protein | 0.08g | 0.5g |
| Fat, total | 2.08g | 13g |
| Saturated | 0.4g | 2.3g |
| Carbohydrate | 0g | 0g |
| Sugars | 0g | 0g |
| Sodium | 128mg | 800mg |

*Information is based on average values

1. PHYSICAL

| | |
|-----------|---|
| a. Taste | Characteristic of variety |
| b. Colour | Dark purple to black colour, whole olives |
| c. Shape | Round Slices |

2. CHEMICAL

| | |
|------------|--------------|
| a. Sulphur | |
| b. Salt | 2.5% +/- 2% |
| c. Acid | 0.6% +/- 0.7 |
| d. pH | 5.5 - 8 |

3. MICROBIOLOGICAL

| | |
|------------------|--------------|
| a. E.Coli | Negative/25g |
| b. Yeast & Mould | <100 cfu/g |
| c. Salmonella | Negative/25g |
| d. B. Listeria | Negative/25g |
| e. B. Cerius | Negative/25g |

4. ALLERGENS

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| 5. HALAL | Yes |
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| 6. GMO Free? | Yes |
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| 7. Suitable for Vegans? | Yes |
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