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PRODUCT

Name: GORDAL OLIVES WITH CHILLI

Country of origin: SPAIN

INDICTED

Reception of the different subjects raw washing
Pasteurized Packaging

FORMATS AVAILABLE AND PACKAGING

Gallon (PNE: 1,000g) Box of 6 units

FILE TECHNIQUE

GORDAL WITH CHILLI

INFORMATION PRODUCT

Ingredients: Pitted gordal olives, chilli, vinegar, salt, flavor enhancers (E-621, E-631 and E-627), preservatives (E- 202), acidulants (E330 and E-270) and antioxidant (E-300).

Composition nutritional by 100 g of product:

- Worth energetic: 388 KJ/94 Kcal
- Fats: 8.2 g, of the which saturated 1.60 g
- Carbohydrates of carbon: 6.40 g, of the which sugars 1.30g _
- Proteins: 1.40g _
- Salt: 3.00 g

Allergens: Contains sulfites.

Conditions storage: keep in place cool and dry, avoid heat sources.
Once opened, keep refrigerated.

Processes technological applied: Our formats in *jars* crystal receive a treatment of pasteurization at a temperature higher than 80°C



Tradición Mediterránea
DESDE 1881

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FICHA TÉCNICA

INSTRUCTIONS OF USE

Shelf life: 3 years for formats that receive pasteurization treatment

Determination of use: product ready for direct consumption. The characteristics typical of the product could see affected pass the best before date. Product intended for the general public, with the exception of infants without adult supervision.

PARAMETERS ORGANOLEPTIC

Texture : Firm to the

touch **Color :**

Characteristic **Taste :**

Characteristic **Odor :**

Characteristic

CHARACTERISTIC MICROBIOLOGICAL

Mesophilic aerobes < 10 cfu/g

Presumptive Enterobacteriaceae <10

cfu/g Escherichia coli absence/g

Staphylococcus aureus absence/g

Clostridium sulphite reducers absence/g

Última actualización: Enero 2023