

## Product Description

Product Name: **Black Olive**

**Description:** These are fruits of the Olive tree (*Olea Europea Sativa*), are high in fat and oil is prized for its organoleptic characteristics and high stability. Black olives are obtained from fruits at full maturity of shortly before it and are processed in drine. Good size, excellent flavor, good pulp / pit and easily used as a dish. Fruits are healthy, clean, without signs of damage or abnormal fermentation and lack of defects and free of pathogens and their toxins or other contaminant source processed within the requirements on BMP, cleaning and sanitation, according to the existing manufacturing rules as we have implemented HACCP Quality System, ISO 9001 to ensure safe products with high quality standards.

### Features:

#### **Physical Appearance:**

Aroma: Taste: Color (visual):

Form: Fermentation: Foreign Matter, Soft or Fibrous Fruit:

Shivelled:

Microbiology E.coli:

Salmonella: Total Coliforms:

Whole fruit, healthy and clean. Characteristic to the product, free from abnormal odor.

Characteristic to the Product, free from abnormal taste.

Uniform: Black, black red, black violet, dark violet, greenish, black or dark brown, not only in the skin but also the thickness of the meat. Ovoid feature.

No symptoms of altered or abnormal fermentation course 01 part per KG 3% 4%

inocuas:

Chemical: \_\_\_\_\_ PH 4.2% max Microbiologías:

#### **Quality:**

Our product complies with all regulations of good manufacturing practices and sanitation. For each shipment in the Quality Control Department a Certificate of Quality is issued which details the results of microbiological and physicochemical analysis. The batch is exported in agreement as requested by the customer.

Packaging: According to customer requirements.