



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 1 / 2

Mod. 033

Product PITTED "TAGGIASCA" VARIETY OLIVES IN OIL



Code:

CSC732

Ean Code:

Net Weight:

130g

Drained Weight:

Gross Weight:

(packaging included)

255g

Jar details

glass jar ml 156

Twist Off deep cap

cm 6 x 7,7 h

Product description Pitted Taggiasca olives in oil.

How to use

A perfect starter, side course dish, tasty appetizer and snack idea. To garnish slices of bread.

Allergens
in the product

Absent

GLUTEN
FREE



INGREDIENTS

Pitted olives Taggiasca variety 53%, sunflower seed oil. May contain part of olive's stone.

The product doesn't contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

pH: < 4,5

BACTERIOLOGICAL CHARACTERISTICS

Total bacteria: < 100/g

Total coliforms: absent/g

Stafilococcus p.p.: absent/g

Salmonella: absent/25g

Product stabilized by pasteurization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: green, black, purple

Smell: fruity, brackish

Taste: fruity, salty

STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.

Once opened keep refrigerated at 4°C and consume within 3 days. Coat with oil.

Shelf life

from the production date: 36 months

guaranteed at the departure: 24 months

AUTHORIZED PERSON

Sarotto Paola (RGQ)

aggiornamento del

28/09/2026



PRODUCT SPECIFICATION

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Selling unit

CARTON (CRT) cm 26x20x9h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	288	288	342
CRT x layer	16	16	19
Layers x pallet	18	18	18
Gross weight of the pallet	971	958	1129

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES FOR 100g OF DRAINED PRODUCT

Energy	kj	kcal
	1567	381
Fat	40	g
of which saturates	5,3	g
Carbohydrate	1,9	g
of which sugars	0,8	g
Fibre	3,7	g
Proteins	1,5	g
Salt	4,8	g

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aggiornamento del 28/09/2026