

	UN RATIONS STANDARD	DATE: 30/10/2011
	VEGETABLE OLIVES GREEN CANNED	ED No: 01
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1. PRODUCT NAME

VEGETABLE OLIVES GREEN CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This standard applies to the sound and clean fruits of the cultivated olive-tree (*Olea europaea sativa* Hoffg, Link) harvested during the ripening period, prior to colouring and when they have reached normal size, which has been suitably treated or processed and which is offered for direct consumption as table olives. The product is hermetically sealed (water and air-tight) in a container, commercially sterile.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Green olive and medium which could be water, salt and vinegar

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.1. CAC/RCP 23-1993 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.
- 4.2. CODEX STAN 66-1981 CODEX STANDARD FOR TABLE OLIVES

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

<i>Clostridium Botulinum</i>	<10 ¹ cfu/g
<i>Escherichia coli</i>	<10 ¹ cfu/g

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Agrochemicals/Pesticides residue	CODEx MRL
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QUALITY PARAMETERS

MAXIMUM LIMITS

pH	4.00-4.3
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7. PHYSICAL CRITERIA

PARAMETER	
Packing media	Shall be < 20% of net contents weight
Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Style	Whole unpitted olive without stem
Size grading	81/90 number of fruits/Kg
Texture	Characteristic of green olive
Uniformity	Contain only green olive of the same origin, variety or commercial type, quality and size
Odour and flavour	Characteristic of green olive free from any kind of objectionable odour or flavour
Texture	hard
Foreign matter	Free from any foreign matter
Storage	Shall be maintained at ≤30°C during storage and delivery

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	145 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Shall not be < 90% (less Head space) of container water capacity. Minimum drained weight 53%. Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 1 Kg
Warranty at delivery location	4 months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
12.2. UNSTD-GEN-04: "UN Certification"