

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>VEGETABLE OLIVES GREEN</b>		ED No: 05
	<b>CODE: UNSTD-COM 4247</b>		Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE OLIVES GREEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



This standard applies to the sound and clean fruits of the cultivated olive-tree (*Olea europaea* L) harvested during the ripening period prior to colouring when they have reached the normal size, that have been suitably treated or processed for direct consumption as table olives. The product is hermetically sealed.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Green olive and packing medium ( water, salt).  
Optional: vinegar, spices, olive oil

### 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.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

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.
- Commercial sterility n=6; c=0; m=M= Commercially sterile

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

### LIMITS

pH

3.6-4.6

### QUALITY PARAMETERS

### LIMITS

N/A

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Minimum Fill

The product and packing media shall not be < 90% (less Head space) of container water capacity

Style

Whole, unpitted olives without stem

Drained weight (min)

≥ 50%

Size grading

181/200 number of fruits/Kg

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Texture/green	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 olives, free from any kind of objectionable odour or flavour
Texture	Hard
Foreign matter	Free from any foreign matter
Storage and Transportation Temperature	15°C to 25°C

## 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).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	152 kcal
Protein	1.5 g
Carbohydrates	3 g
Fat	15 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed or equivalent recyclable/ biodegradable packaging material that shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 Kg
Warranty at delivery location	Minimum 4 Months

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 66-1981 CODEX STANDARD FOR TABLE OLIVES
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"