

	UN RATIONS STANDARD		DATE: 01/04/2024
	VEGETABLE OLIVES BLACK		ED No: 05
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1. PRODUCT NAME

VEGETABLE OLIVES BLACK

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 when fully ripe that have been suitably treated or processed for direct consumption as table olives. The product is hermetically sealed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Black Olives 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

pH

LIMITS

6.0- 7.0

QUALITY PARAMETERS

N/A

LIMITS

7. PHYSICAL CRITERIA

PARAMETER

Drained weight (min)
Minimum Fill

LIMITS

≥ 40%
The product and packing media shall not be < 90% (less Head space) of container water capacity
Whole pitted olive without stem
181/200 number of fruits/Kg
Characteristic of black olives

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Uniformity	Contain only black olive of the same origin, variety or commercial type, quality and size
Odour and flavour	Characteristic of black olive 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	135 kcal
Protein	0.6 g
Carbohydrates	4 g
Fat	13 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 integrity of the primary packages, and withstands the rigors 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"