



# UN RATIONS STANDARD

DATE: 31/08/2018

## VEGETABLE OLIVES BLACK CANNED

ED No: 04

CODE: UNSTD-COM 4248

Page: 1 of 2

### 1. PRODUCT NAME

VEGETABLE OLIVES BLACK CANNED

#### 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

Olives in medium which could be water or vinegar with salt.

#### 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

- 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

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS



## UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE OLIVES BLACK

ED No: 04

CODE: UNSTD-COM 4248

Page: 2 of 2

### 7. PHYSICAL CRITERIA

PARAMETER	
Drained weight	40% (min)
Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Style	Whole pitted olive without stem
Size grading	181/200 number of fruits/Kg
Texture/Colour	Characteristic of black olives
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	Ambient temperature

### 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 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	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"