



FRANTOIO GHIGLIONE & C. SAS
Via Ciancergo,25 18020 Dolcedo -Imperia-

PRODUCT DESCRIPTION		
PRODUCT IDENTIFICATION	TAGGIASCA OLIVE IN BRINE in bag	
PRODUCT DESCRIPTION UTILISATION AND CONSERVATION	Quality Taggiasca olives of green and brown-purple colour, excellent as appetizers for aperitifs, for the preparation of pizzas, focaccias, first and second courses. It can be used both raw and cooked. Store in a cool, dry place away from heat sources. Once opened, store in the refrigerator for up to 10 days.	
INGREDIENTS	Taggiasca quality olives, water, salt, aromatic herbs (thyme, bay leaves, rosemary).Acidity regulator: citric acid	
SHELF LIFE	24 months after production	
CAPACITY	Olives in bag: Net weight: 940 g – Drained weight: 500 g Olives in bag: Net weight: 570 g – Drained weight: 300 g	
INFO ALLERGENS: No allergens		NO OGM
PRODUCT CHARACTERISTICS		
CHEMICAL-PHYSICO-BIOLOGICAL CHARACTERISTICS	Total bacterial load Coagulase Positive Staphylococci: Bacillus Cereus: Yeasts and molds: Listeria Monocytogenes: Salmonella: pH	<300.000 ufc/g < 1000 ufc/g < 1000 ufc/g < 5000 ufc/g Absent in 25 g Absent in 25 g <4,5
ORGANOLEPTIC CHARACTERISTICS	appearance/consistency colour: odour/flavour	Typical of the Taggiasca olive Green and brown/purple Typical of Taggiasca olives.
NUTRITIONAL VALUES (x 100 g of product)	Energy Fats of which saturated Carbohydrates of which sugar Proteins Salt	171 Kcl / 713 Kj 18,1 g 3,5 g 0,9 g 0,9 g 1,0 g 5,7 g