

Ordnungsschlüssel / order key: VLQM056V1.0	Produktspezifikation <i>Product Specification</i>	Datum / date: 24.08.2020
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Allgemeine Informationen / General Information	
Name des Unternehmens: <i>Company Name:</i>	KoRo Handels GmbH
Adresse: <i>Address:</i>	Koppenplatz 9 10115 Berlin

Produktbeschreibung / Product description	
Artikelname: <i>Article name:</i>	Olives Kalamata
Verkehrsbezeichnung: <i>Legal name:</i>	Olives Kalamata
Artikelnummer: <i>Article number:</i>	OLIVE_002
Zutaten: <i>Ingredients</i>	Organic Kalamata var. olives., Water, Salt, Organic Vinegar
Stückgewicht / Nettofüllmenge: <i>Weight/ quantity:</i>	Drain: 400 g, Net: 700 g
Verpackungsmaterial: <i>Packaging material:</i>	Glas

Produktbeschreibung / Product description	
Besondere Eigenschaften: <i>Special characteristics:</i>	x bio /organic (Öko-Kontrollstelle / organic control body: GR-BIO-03) <input type="checkbox"/> fairtrade / fairtrade x vegan / vegan x vegetarisch / vegetarian x glutenfrei / glutenfree x laktosefrei / lactose-free <input type="checkbox"/> koscher / kosher

Sensorische Beschreibung / Sensorical description	
Aussehen / Farbe: <i>Appearance / Colour:</i>	The shape of Kalamata variety olives is elongated and asymmetric similar to an almond. Cylindro-conical, curved, showing a prominent tip at the end. The shape is unique and characteristic for the Kalamata variety. The color may range from light brown to deep black with waxen skin. The ripened fruits are darker colored and the tone of coloration is depended also by the size of the fruit.
Geschmack: <i>Flavour:</i>	Rich flavored and fruity taste unique for Kalamata variety olives. The fruits maintain and gain their full body taste by being fermented naturally in brine (water and sea salt). The taste may be a little bitter, especially the first months after fermentation, and becomes sweeter with time. You can feel also the high content of the olive oil.
Konsistenz: <i>Texture:</i>	The texture is firm to medium soft. The fruit becomes softer as it matures on the tree. The skin is thick and hard and the flesh is meaty.

Nährwertangaben pro 100 g / Nutritional information per 100 g		
Energie: / Energy value:	990 / 240	kJ / kcal
Fett: / Fat:	25	g
Davon gesättigte Fettsäuren: / of which saturated fatty acids:	3.7	g
Kohlenhydrate: / Carbohydrates:	0	g
Davon Zucker: / Of which sugar:	0	g
Ballaststoffe: / Fibre:	3.5	g
Eiweiß: / Protein:	1.3	g
Salz: / Salt:	4.0	g

Lagerung und Haltbarkeit / Storage and Shelf Life	
Optimale Lagerungsbedingungen: <i>Storage recommendations:</i>	Closed: Keep in cool and dark place After opening: Recap after use and put in the fridge
Mindesthaltbarkeit: <i>Expected shelf life:</i>	Closed: 24 months After opening: 2 weeks

Allergenkennzeichnung gemäß LMIV 1169 / 2011 / Allergen Declaration according to EU Regulation 1169 / 2011

Legende: Key

- a. **Allergen ist in der Rezeptur enthalten / Allergen contained in recipe**
- b. **Risiko der Kreuzkontamination ist möglich / Possible risk of cross contamination**
- c. **Allergen ist in der Rezeptur nicht enthalten / Allergen not contained in recipe**

	a	b	c
Glutenhaltiges Getreide / gluten-containing cereals	<input type="checkbox"/>	<input type="checkbox"/>	x
Krustentiere / Crustaceans:	<input type="checkbox"/>	<input type="checkbox"/>	x
Ei / Egg	<input type="checkbox"/>	<input type="checkbox"/>	x
Fisch / Fish	<input type="checkbox"/>	<input type="checkbox"/>	x
Soja / Soy	<input type="checkbox"/>	<input type="checkbox"/>	x
Milch (Laktose) / Milk (lactose)	<input type="checkbox"/>	<input type="checkbox"/>	x
Erdnüsse / Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	x
Andere Schalenfrüchte* / Other edible nuts*	<input type="checkbox"/>	<input type="checkbox"/>	x
Sellerie / Celery	<input type="checkbox"/>	<input type="checkbox"/>	x
Senf / Mustard	<input type="checkbox"/>	<input type="checkbox"/>	x
Sesam / Sesame	<input type="checkbox"/>	<input type="checkbox"/>	x
Schwefeldioxid und Sulphite / Sulphur dioxide	<input type="checkbox"/>	<input type="checkbox"/>	x
Lupinen / Lupin	<input type="checkbox"/>	<input type="checkbox"/>	x
Weichtiere / Molluscs	<input type="checkbox"/>	<input type="checkbox"/>	x

* **Mandeln / Almonds, Haselnüsse / Hazelnuts, Walnüsse / Walnuts, Cashewnüsse / Cashews, Pecannüsse, Pecans, Paranüsse / Brazil nuts, Pistazien / Pistachios, Macadamianüsse / Macadamia nuts**

Mikrobiologie / Microbiological Parameters:

	Ja / Yes	Nein / No
Mikrobiologische Analyse durchgeführt / Microbiological analysis performed	x	<input type="checkbox"/>

Rechtliche Aspekte / Legal regulations		
	Ja / Yes	Nein / No
Pestizidrückstände: Verordnung (EG) Nr. 396 / 2005 eingehalten pesticide residues in accordance with Regulation (EC) No 396 / 2005:	x	<input type="checkbox"/>
Schwermetall- und Mykotoxingehalte: Verordnung (EG) Nr. 1881 / 2006 eingehalten Heavy metal and mycotoxin residues in accordance with regulation (EC) no 1881 / 2006:	x	<input type="checkbox"/>
Unsere Verpackungsmaterialien in Kontakt mit Lebensmitteln entsprechen den Anforderungen der VO(EG) Nr. 1935/2004, VO(EG) Nr. 2023/2006 und VO(EG) Nr. 10/2011. <i>Our packaging materials in contact with food comply with the requirements of the VO(EG) No. 1935/2004, (EC) No. 2023/2006 and (EC) No. 10/2011.</i>	x	<input type="checkbox"/>
Unsere Produkte sowie unsere Produktionsbereiche sind gemäß Verordnung (EG) Nr. 1829 / 2003 und Verordnung (EG) Nr. 1830 / 2003 frei von gentechnisch veränderten Rohstoffen, Hilfsstoffen und sonstigen Organismen. <i>Our products and producing areas are free from any genetically modified raw materials, auxiliary materials and other organisms according to regulation (EC) no 1829 / 2003 and regulation (EC) no 1830 / 2003.</i>	x	<input type="checkbox"/>
Unsere Produkte entsprechen der Richtlinie 1999/2/EG zur Behandlung von Lebensmitteln mit ionisierenden Strahlen. <i>Our products comply with Directive 1999/2/EC on the treatment of foodstuffs with ionising radiation.</i>	x	<input type="checkbox"/>

Completed: M.B. 24.08.2020

Verified: T.M. 25.08.2020