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|  | TECHNICAL SPECIFICATION | |
| | Specification No. – 23530 | |
| | Effective Date – 02/16/09 | Version – 1 |
| | KALAMATA OLIVES PITTED - B - G | |
| | Pack/size – 1/22 LB (10 Kilo Black Plastic HDPE Keg) | |
| | Label(s) – FRAGATA | |
| | UPC - 7 29148 23530 2 GTIN - 507 29148 23530 7 | |

I. STATEMENT OF COMPLIANCE

All Greek Kalamata Olives shipped by Mario Camacho Foods shall be produced to conform to the applicable provisions of the U.S. Code of Federal Regulations, Part 21, Food, Drug and Cosmetic Act as amended and any USDA Standard applicable for grades of Kalamata olives.

II. PRODUCT DESCRIPTION

Greek Kalamata olives are selected from trees grown in the region of Calamata and Cabos, Avias, Greece. The olives are allowed to mature on trees until their color turns black and the oil content has reached about 40% of their peak. Olives then are pitted and processed in the brine for about six months until the bitterness has been reduced to about 25%, then the olives are packed in brine with salt and vinegar.

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| PRODUCT | KALAMATA OLIVES PITTED |
| INGREDIENTS | Olives, water, salt, distilled white vinegar, sunflower oil, extra virgin olive oil, lactic acid, calcium chloride. |
| ALLERGENS | None |
| KOSHER STATUS | Star K ☆ |
| PHYSICAL CHARACTERISTICS | |
| Net Drained Weight / Volume | 22 lb (10000g) |
| Size/count | Large - Extra Large 230/260 per kilo (whole olive) |
| Head space (mm) | n/a |
| Vacuum (in. Hg) | n/a |
| ANALYTICAL | |
| Salt (refractor) | 5.0 % - 6.5 % Baume |
| Acidity (TA) | 0.5 - 0.7 grain |
| pH | < 3.8 |
| PASTEURIZED or RETORTED? | No |
| ORGANOLEPTIC | |
| Appearance | Typical non translucent purple, free from sediment and extraneous matter |
| Color | A brownish red wine color |
| Flavor | Characteristic Greek olive flavor, mostly free from of bitterness; free of rancid or other objectionable flavors. |
| Texture | Somewhat soft and typical of the Greek olive; practically free of shriveled olives, soft spots, slip skins or mutilated olives. |
| Aroma | Free of any objectionable odors. |
| DEFECTS | Maximum allowable per 100 olives |
| Broken mutilated, or damaged from pitting process | Not more than 10% by weight |
| Loose pieces, pits or fragments | Not more that 0.5 % by weight |
| Stems | ≤ 5% |

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| SHELF - LIFE | 18 months (1.5 yrs) unopened. Refrigerate after opening. 2 to 4 weeks after opening. | |
| PACKING | SPECIFICATIONS | |
| Coding | Open code on side of keg unless otherwise specified. Example BEST BY: MMDDYY (Other production related codes may be present). | |
| Labels | Labels shall conform to NLEA standards or and set forth by customer. Caution statement: MAY CONTAIN PITS OR PIT FRAGMENTS | |
| NUTRITIONAL VALUES | * Percent Daily Values are based on a 2,000 calorie diet | |
| Serving size | 5 olives (14 g) | |
| Servings per container | About 714 | |
| Calories | 40 | |
| Calories from Fat | 35 | |
| Total Fat | 4 g | 6 % |
| Saturated Fat | 0.5 g | 3 % |
| Trans Fat | 0 g | |
| Polyunsaturated Fat | 0 g | |
| Monounsaturated Fat | 2 g | |
| Cholesterol | 0 g | |
| Sodium | 330 mg | 14% |
| Total Carbohydrate | < 1 g | 0 % |
| Dietary Fiber | 0 g | |
| Sugars | 0 g | |
| Protein | 0 g | |
| Vitamin A | 0% | |
| Calcium | 0% | |
| Vitamin C | 0% | |
| Iron | 2% | |

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| PACKAGE | SPECIFICATIONS | |
| UNITS PER CASE | 1 | |
| N.D.W. OZ. PER UNIT | 22 lb (10000g) | |
| KG CASE WT. | 20.87 | |
| LBS. CASE WT. | 46.00 | |
| CASE CUBIC FEET | 1.276 | |
| CASE LENGTH IN. | 11.22 | |
| CASE WIDTH IN. | 11.22 | |
| CASE HEIGHT IN. | 17.519 | |
| PALLET CASES PER LAYER | 12 | |
| PALLET LAYERS HIGH | 4 | |
| TOTAL CASES PER PALLET | 48 | |
| TOTAL PALLET WEIGHT | 2,208 | |
| JAR STYLE | 10 Kilo HDPE Keg | |
| DIAMETER " | 11.22 | |
| mm | 285 | |
| HEIGHT " | 17.52 | |
| mm | 445 | |

Example – Label on Case

Fragata
Pitted Kalamata
235301/22 LBs
10 kilo

Distributed by:

Best By
MMDDYY

0 123456 789005