



MARKETING

Roland Pitted Nicoise Olives are easy to use, attractive, with an interesting color. Packed in pails, these olives have a 12 month shelf life.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
71496		10041224714967		2/5.5 kg		
Brand	Brand Owner			GPC Description		
Roland	American Roland Food Corp.			Olives (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
16 LBR	15.4 LBR	No	France	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	8.25 INH	7.25 INH	0.571 FTQ	10x6	540 Days	45 FAH / 65 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Product is shelf stable. Refrigerate after opening.

- ALLERGENS
- C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N
- Nutrition Facts

294 Servings per container

Serving Size10 Pieces

Amount Per ServingCalories45

% Daily Value*

Total Fat 5 g6%

Saturated Fat 0.5 g3%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 200 mg9%

Total Carbohydrates 1 g0%

Dietary Fiber 1 g2%

Total Sugars 0 g

Includes 0 g Added Sugars0%

Protein 0 g

Vitamin D 0 mcg0%

Calcium0%

Iron0%

Potassium 0 mg0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
- INGREDIENTS

Olives, Water, Salt, Citric Acid.
- Last Saved: 14 July 2023 | Printed: 28 August 2026

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10041224714967 - ROLAND PITTED NICOISE OLIVES

PREPARATION & COOKING SUGGESTIONS



This product is one of the cornerstones of southern French Provençal cooking. The olives may be cut, and added to seafood, veal and chicken dishes. One of the foundation ingredients to Nicoise salads and other cold salads. Perfect as part of any olive mix.

SERVING SUGGESTIONS



Use in salad Nicoise, antipastos, puttanesca sauce, or cooked with pasta. Also ideal for garnishes and fits well in several types of paella. Use Roland Nicoise Olives in the traditional "tapas" of Spain or their American cousins.

MORE INFORMATION

