

504358 - Hojiblanca Olives



Hojiblanca olives have been grown since ancient times in Cordoba, Spain, because of its hot, dry climate. Collected by farmers in August when the olive is green, they have a distinctive strong, bitter flavor. The olives are cured and then crushed before being packed to make the flesh more tender. Nothing else is added, making them perfect on their own or marinated with some fre...



MARKETING

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Nutrition Facts

20 Servings per container

Serving Size **1 Olive**

Amount Per Serving
Calories **25**

% Daily Value*

Total Fat 2.5 g **3%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 210 mg **9%**

Total Carbohydrates 0 g **1%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

* 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
4358		10855985004355		12/12.3 OZ			
Brand		Brand Owner		GPC Description			
José Andrés		La Masrojana		Vegetables - Prepared/Processed (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
16.53 LBR	9.24 LBR	No	Spain	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
5.31 INH	9.05 INH	11.61 INH	0.32 FTQ	13x09	300 Days	60 FAH / 77 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

Dry Storage---UNIT UPC: 855985004358---

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
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Crushed Olives, Salt, Water. Olives contain Pits

José Andrés

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

Ready to Eat

MORE INFORMATION