



MARKETING

Year round availability with uniform flavor, color and sizing allows the kitchen to retain tight quality control. Packed in pails, these olives have a shelf life of 12 months.

Nutrition Facts

334 Servings per container

Serving Size5 Pieces

Amount Per Serving

Calories25

% Daily Value*

Total Fat 2.5 g3%

Saturated Fat 0 g2%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 240 mg10%

Total Carbohydrates 1 g0%

Dietary Fiber 0 g0%

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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
71486		10041224714868		15.4 LBR		
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
19.2 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	12x7	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

INGREDIENTS

Olives, Water, Salt, Citric Acid.

10041224714868 - ROLAND PICHOLINE OLIVES IN PAILS

PREPARATION & COOKING SUGGESTIONS

Roland Picholine Olives are used "as is" served as an ingredient in salads and as a garnish with cold meat and seafood. A popular accompaniment to pre-dinner cocktails and cold appetizers.

SERVING SUGGESTIONS

Roland Picholine Olives are used in buffets, as appetizers, on salad plates, as garnishes. They go well with fish, seafood. Marinate in olive oil, garlic and tarragon for a different taste.

MORE INFORMATION