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PRODUCT LABEL						
Product Title:	Low Alcohol Red (Cooking Wine 1,19%				
Secondary Description:	Lightly Seasoned Blend Of Water And Red Wine Designed Specifically To Be Used In Cooking					
Pack & Size:	5L 5,2 KG) 3 BIB 5L PE	ROUTER				
Outers Per Pallet:	70					
Drained Weight:	NA					
Country of Origin:	Spain					
Ingredients:	Water, Red Wine (13%), Sa	Ilt (0.03%), Preservatives (Pota	assium Sorbate, Potassium Metab	isulphite)		
Instructions for Use:	KEEPS FOR UP TO 6 WEEKS	AFTER OPENING				
Cooking Instructions:	NA					
Storage Instructions:	To keep in a cool and dry p	lace.				
Date Marking:	BEST BEFORE, SEE TOP.					
Allergens:	1) For allergens, see ingredients in bold. (Metabisulphite)					
May Contain Allergens:	none					
Modified Atmosphere Pack:	NO					
NUTRITION INFORMATION						
AS SOLD INFORMATION	Portion Size g/ml	0				
Constituents	Per 100ml	Per Portion				
Energy kJ	59	0				
Energy kcal	14	0				
Fat	0.5	0.0				
of which saturates	0.1	0.0				
Carbohydrates	0.2	0.0				
of which sugars	0.2	0.0				
Fibre	0.1	0.0				
Protein	0.5	0.0				
Salt	0.0	0.0				
Sodium (not declared on label)	0.01	0.00				
TECHNICAL DETAILS						
Shelf Life:	18 MONTHS					
Shelf Life on Delivery to Lefktro UK Ltd:	14 MONTHS					
Shelf Life Once Opened:	6 WEEKS					
Temperature on Delivery:	MINIMUM	1 ºC	MAXIMUM	35 ºC		
Coding: Inner	WE MARK OF EVERY BATCH WITH PRINTING INK					
Coding: Outer	WE MARK THE LOT WITH PRINTING INK					
Coding: Explanation	L-xxxxx Best before: 18 months from production date. DD MM YYYY					

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ORGANOLEPTICAL									
Appearance:	Aged								
Colour:	Aged colour with orange reflections								
Flavour:	Initially dry and powerful, delicious salty flavour, orange peel, bitter notes, nuts, almond and								
	hazelnut.								
Odour:	Fragrant and powerful, pungent escence of fine wood.								
Texture:	Silky								
Is the product packed to a known standard, e.g. Campden Grade?	NA								
SUITABLE FOR									
Vegetarians	YES		Halal (Certified) NO						
Vegans	YES		Low Salt Diet		NO				
Coeliacs (Gluten Free)	YES		Nut Allergy Sufferer		YES				
Kosher (Certified)	NO		Lactose Intolera	nt Diet	YES				
PHYSICAL STANDARDS					I				
Parameter		Tolerance		Frequency		Method			
Density	1 <d<1,01< td=""><td colspan="2">EVERY LOT</td><td></td><td colspan="3">DENSIMETRY</td></d<1,01<>	EVERY LOT			DENSIMETRY				
Specific gravity	1.04g/ml		0		0				
CHEMICAL									
Parameter	Tolerance		Frequency		Method				
ALCOHOL	%ABV <1.19		EVERY LOT		DISTILLATION				
рН	3 <ph<3,8< td=""><td colspan="2">EVERY LOT</td><td colspan="3">pH meter</td></ph<3,8<>		EVERY LOT		pH meter				
Colour	0 <ic<3< td=""><td colspan="2">EVERY LOT</td><td colspan="3">Spectophotometry</td></ic<3<>		EVERY LOT		Spectophotometry				
Volatile acidity	A.V<0,65		EVERY LOT		García Tena				
Total acidity	3,5 <a:t<5< td=""><td colspan="2">EVERY LOT</td><td colspan="3">pH meter</td></a:t<5<>		EVERY LOT		pH meter				
Free sulphur	30 <f.s<55< td=""><td colspan="2">EVERY LOT</td><td colspan="3">Valuation</td></f.s<55<>		EVERY LOT		Valuation				
Total sulphur	75 <t.s<160< td=""><td colspan="2">EVERY LOT</td><td colspan="3">Valuation</td></t.s<160<>		EVERY LOT		Valuation				
MICROBIOLOGICAL									
Organism	Tolerance		Frequency		Method				
Yeast	10 cfu/cm3		Every lot		Microbiological count				
Bacteria	11 cfu/cm3		Every lot		Microbiological count				
Mold	12 cfu/cm3 Ev		Every lot N		Microbiological count				
PESTICIDE RESIDUES	As per EU limits								
PACKAGING									
Туре	Component		Material	Dimension	s & Weight	% from	Recyclable?		
						recycled			
						material			
Primary Packaging (Inner)	BAG: PLASTI	С	PLASTIC	295X380 m	ım; 47g	0	Y		
,	BOX:CARTON		LAMINATED	-					
Secondary Packaging (Outer)	OUTER BOX: CARTON		CARTON	436x193x242 mm; 261g		100	Y		
Tertiary Packaging (shrinkwrap	SHRINKWRAP		PLASTIC	328x253 mm; 38g		0	Y		
etc.)									
PRODUCT CONTAINS INFORMA	TION								
Wheat & Wheat Derivatives	NO	Beef Products		NO Poultry			NO		
Gluten >20ppm	NO	Poultry Products		NO			NO		
Soya/ Soya Products	NO NO	Caffeine Casiene		NO NO			NO NO		
Rye Barley	NO	Casiene Celery		NO			NO		
Oats	NO	Сосоа		NO wney NO Yeast and deriva		atives	NO		
Garlic	NO	Crustaceans / S	hellfish	NO	Sulphites		YES		

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Meat & Meat Products	NO	Molluscs	NO	Benzoates	NO
Pork Products	NO	Lupin	NO	Irradiated Material	NO
Lamb Products	NO	Peanuts	NO	Hydrolysed Vegetable Prote	ein NO
Egg/Egg Products	NO	Nuts	NO	Added Natural Colour	NO
Cows Milk & Milk Products	NO	Unrefined Nut	Oils NO	Artificial Preservatives	YES
Cheese	NO	MRM	NO	BHA / BHT	NO
Lactose	NO	Additives	YES	Lecithin	NO
Added Sugar	NO	Azo Dyes	NO	MSG	NO
Added Salt	YES	Artificial Colou	ur NO	Hydrogenated / Trans Fats	NO
Animal Fat	NO	Maize	NO	Alcohol	YES
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO
TECHNICAL APPROVAL					
Name Anne Betty		Position	Senior Technical Adv	risor Issue Da	te 19/05/2023
Issue No 2					