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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 | | | | | |

1 Copy of Copy of LOW ALCOHOL RED COOKING WINE 1.19% 5L WIN022 V2 CHECKED.xlsx

| 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 | | |

2 Copy of Copy of LOW ALCOHOL RED COOKING WINE 1.19% 5L WIN022 V2 CHECKED.xlsx

| 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 | | | | | |