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PRODUCT LABEL						
Product Title:	Arroz Paella Rice					
Secondary Description:	Medium grain white rice					
Pack & Size:	20 x 1kg					
Outers Per Pallet:	48					
Drained Weight:	N/A					
Country of Origin:	Spain					
Ingredients:	100% Medium Grain White Rice.					
Instructions for Use:	N/A					
Cooking Instructions:	Boil one part rice with two parts water for 15-20 minutes. Stand for 3 minutes before serving.					
Storage Instructions:	Store in a cool, dry place. Once opened, store in an airtight container.					
Date Marking:	Best Before Date					
Allergens:	No allergen advice needed.					
May Contain Allergens:	N/A					
Modified Atmosphere Pack:	NO					
NUTRITION INFORMATION						

AS SOLD INFORMATION	Portion Size g/ml	
Constituents	Per 100g	Per Portion
Energy kJ	1490	0
Energy kcal	351	0
Fat	0.8	0.0
of which saturates	0.2	0.0
Carbohydrates	78.0	0.0
of which sugars	0.2	0.0
Fibre	1.3	0.0
Protein	7.2	0.0
Salt	0.0	0.0

Sodium (not declared on label)

Alcohol (not declared on label)

Organic Acids (not declared on label)

TECHNICAL DETAILS

Shelf Life: 18 months

Shelf Life on Delivery to Lefktro UK

Ltd:

Shelf Life Once Opened:

14 months

By best before date on packwhen stored in an airtight container

Temperature on Delivery:	MINIMUM	ambient		MAXIMUM		ambient		
Coding: Inner	Inkjet					•		
Coding: Outer	Printed Label							
Coding: Explanation	Lot: WEEK/YY							
6 Premeren	YY/ZZZ							
ORGANOLEPTICAL								
Appearance:	Free flowing grains	of rice						
Colour:	White pearl - uniform							
Flavour:	No off flavours							
Odour:	Not rancid/humid							
Texture:	Not sticky							
Is the product packed to a known standard, e.g. Campden Grade?	NO							
SUITABLE FOR								
Vegetarians	Yes	Halal (Certified)		No				
Vegans	Yes	Low Salt Diet	-	Yes				
Coeliacs (Gluten Free) Kosher (Certified)	Yes No	Nut Allergy Suf Lactose Intolera		Yes Yes				
PHYSICAL STANDARDS	140			TCS				
Parameter	Tolerance	Frequency	Frequency Method					
Copper & Yellow Grains	0.2% max	Each batch		Internal Labatory at Factory				
Red Grains & Red Veins	0.5% max	Each batch		Internal Laba	atory at Fact	ory		
Green Grains	2% max	Each batch				Labatory at Factory		
Spotted & Chopped Grains	0.5% max	Each batch		Internal Labatory at Factory				
Foreign Matter	0.1% max	Each batch		Internal Labatory at Factory				
Whole Grains without defect	92.7% min	Each batch		Internal Labatory at Factory				
Grain Length	5.2 - 6.0mm	Each batch		Internal Labatory at Factory				
CHEMICAL								
Parameter	Tolerance	Frequency		Method				
Humidity	15% max	As per progra	amme	External Labatory				
Aflatoxins B1	2.0 ug/kg max	As per progra	amme	External Labatory				
Total Aflatoxins B1/B2/G1/G2	4.0 ug/kg max	As per progra	amme	External Labatory				
Ochratoxin A	3 eg/kg max	As per progra	amme	External Labatory				
MICROBIOLOGICAL								
Organism	Tolerance	Frequency		Method				
Mesophilic Aerobes	10 ⁵ ufc/g max	As per progra	amme	External Labatory				
Enterobacteriacae	10 ⁴ ufc/g max	As per progra	As per programme		External Labatory			
E. coli	10 ² ufc/g max	As per progra	As per programme		External Labatory			
Yeasts & Moulds	10 ⁴ ufc/g max	As per progra	As per programme		External Labatory			
Salmonella	Absent in 25g	As per progra	As per programme External Labatory					
PESTICIDE RESIDUES	Maximum Residue	Level established in r	egulation EV 3	396/2005 as	amended			
PACKAGING								
Туре	Component	Material	Dimensions	& Weight	% from recycled material	Recyclable?		

Primary Packaging (Inner)	Bag		Plastic	H180mm D50mm W90mm 20g		0	У
Secondary Packaging (Outer)	Shrink W	/rap	Plastic	100g		0	У
Tertiary Packaging (shrinkwrap etc.)	Shrink Film		Plastic	500g		0	у
PRODUCT CONTAINS INFORMA	TION						
Wheat & Wheat Derivatives	NO	Beef Products		NO Poultry			NO
Gluten >20ppm	NO	Poultry Produ	ıcts	NO Rennet			NO
Soya/ Soya Products	NO	Caffeine	Caffeine		Sesame		NO
Rye	NO	Casiene		NO	Other Seeds		NO
Barley	NO	Celery		NO	Whey		NO
Oats	NO	Cocoa	Cocoa		Yeast and derivatives		NO
Garlic	NO	Crustaceans / Shellfish		NO	Sulphites		NO
Meat & Meat Products	NO	Molluscs	Molluscs		Benzoates		NO
Pork Products	NO	Lupin		NO	Irradiated Material		NO
Lamb Products	NO	Peanuts		NO	Hydrolysed Vegetable Protein		NO
Egg/Egg Products	NO	Nuts		NO	Added Natural Colour		NO
Cows Milk & Milk Products	NO	Unrefined Nu	Unrefined Nut Oils		Artificial Preservatives		NO
Cheese	NO	MRM	MRM		BHA / BHT		NO
Lactose	NO	Additives		NO	Lecithin		NO
Added Sugar	NO	Azo Dyes	Azo Dyes		MSG		NO
Added Salt	NO	Artificial Colo	Artificial Colour		Hydrogenated / Trans Fats		NO
Animal Fat	NO	Maize	Maize		Alcohol		NO
Fish Products	NO	Mustard		NO	Artificial Sweeteners		NO
TECHNICAL APPROVAL							
Name Anne Betty	Position		Senior Ted	hnical Advi	sor	Issue Date	19/09/2023
Issue No 1							