



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

| | |
|---------------------------|---|
| Product Title: | ARTICHOKE QUARTERS IN BRINE |
| Secondary Description: | Artichokes quarters in brine |
| Pack & Size: | 6x2500gr |
| Outers Per Pallet: | 70 |
| Drained Weight: | 1200g |
| Country of Origin: | Italy, using Artichokes from Egypt |
| Ingredients: | Artichokes, Water, Salt, Acidity Regulator (Citric Acid), Antioxidant (L-Ascorbic Acid). |
| Instructions for Use: | Ready to use |
| Cooking Instructions: | N/A |
| Storage Instructions: | Store in a dry and away from sources of heat. Once the product is opened, cover with the government liquid, keep refrigerated and consume within 5 days |
| Date Marking: | Best Before (on the lid) |
| Allergens: | No allergen advice needed. |
| May Contain Allergens: | None |
| Modified Atmosphere Pack: | no |

NUTRITION INFORMATION

| AS SOLD INFORMATION | Portion Size g/ml | |
|---------------------|--------------------|-------------|
| Constituents | Per 100g (drained) | Per Portion |
| Energy kJ | 98 | 0 |
| Energy kcal | 23 | 0 |
| Fat | 0.1 | 0.0 |
| of which saturates | 0.1 | 0.0 |
| Carbohydrates | 2.1 | 0.0 |
| of which sugars | 1.6 | 0.0 |
| Fibre | 3.2 | 0.0 |
| Protein | 1.9 | 0.0 |
| Salt | 3.8 | 0.0 |

| | |
|---------------------------------------|------|
| Sodium (not declared on label) | 1.52 |
| Alcohol (not declared on label) | |
| Organic Acids (not declared on label) | |

TECHNICAL DETAILS

| | |
|---|--------------------------------|
| Shelf Life: | 36 months from date production |
| Shelf Life on Delivery to Lefktro UK Ltd: | 24 months |
| Shelf Life Once Opened: | 5 days |

| | | | | |
|--------------------------|--|---------|---------|---------|
| Temperature on Delivery: | MINIMUM | ambient | MAXIMUM | ambient |
| Coding: Inner | inkjet | | | |
| Coding: Outer | inkjet | | | |
| Coding: Explanation | Best Before DD/MM/YYYY Batch code eg. IBTC86; ITC= acronym of our factory; B= ministerial letter that indicates the year of the production (B=2017); 86= sequential number of the day (86= 27 of March) | | | |

ORGANOLEPTICAL

| | |
|--|----------------------------------|
| Appearance: | Artichoke quarters in liquid |
| Colour: | Yellow uniform |
| Flavour: | Pleasant, typical of the product |
| Odour: | Pleasant, typical of the product |
| Texture: | Solid and compact |
| Is the product packed to a known standard, e.g. Campden Grade? | NO |

SUITABLE FOR

| | | | |
|------------------------|-----|-------------------------|----|
| Vegetarians | Yes | Halal (Certified) | no |
| Vegans | no | Low Salt Diet | no |
| Coeliacs (Gluten Free) | no | Nut Allergy Sufferer | no |
| Kosher (Certified) | no | Lactose Intolerant Diet | no |

PHYSICAL STANDARDS

| Parameter | Tolerance | Frequency | Method |
|-----------|-----------|-----------------|--------|
| glass | absent | every two hours | X-ray |
| steel | absent | every two hours | X-ray |

CHEMICAL

| Parameter | Tolerance | Frequency | Method |
|-----------|-----------|-------------|-----------|
| pH | <4.3 | on each lot | pH meter |
| Salt | 3%+/- 0.8 | on each lot | Titration |

MICROBIOLOGICAL

| Organism | Tolerance | Frequency | Method |
|-------------------------|-----------|--------------------|-------------------------|
| yeasts and moulds | <100 | every three months | ISO 21527-2:2008 |
| Coliform bacteria | <10 | every three months | ISO 21527-2:2008 |
| E.Coli | <10 | every three months | ISO 16649-2:2001 |
| Salmonella | Absent | every three months | UNI EN ISO6579-1:2020 |
| Listeria monocytogenes | Absent | every three months | UNI EN ISO 11290-1:2017 |
| Clostridium perfringens | <10 | every three months | UNI EN ISO 7937:2005 |

PESTICIDE RESIDUES

Multiresidual UNI EN 15662:2018 (extended level)

PACKAGING

| Type | Component | Material | Dimensions & Weight | % from recycled material | Recyclable? |
|-----------------------------|-----------|-----------|------------------------------|--------------------------|-------------|
| Primary Packaging (Inner) | Tin | tinplate | 155mmx151.5mm, 240gr | N/A | Yes |
| Secondary Packaging (Outer) | Film | plastic | 48,2mmx32,5mmx15,5 mm, 56gr; | N/A | Yes |
| | Tray | cardboard | 482mmx325mm, 69 gr | | |

| | | | | | |
|--------------------------------------|-------------|-----------------------------------|-----------------|-----|-----|
| Tertiary Packaging (shrinkwrap etc.) | Pallet Wrap | plastic shrinkwrap, wooden pallet | 100 cm x 120 xm | N/A | Yes |
| | Pallet | | | | |

PRODUCT CONTAINS INFORMATION

| | | | | | |
|---------------------------|-----|-------------------------|-----|------------------------------|----|
| Wheat & Wheat Derivatives | no | Beef Products | no | Poultry | no |
| Gluten >20ppm | no | Poultry Products | no | Rennet | no |
| Soya/ Soya Products | no | Caffeine | no | Sesame | no |
| Rye | no | Casene | no | Other Seeds | no |
| Barley | no | Celery | no | Whey | no |
| Oats | no | Cocoa | no | Yeast and derivatives | no |
| Garlic | no | Crustaceans / Shellfish | no | Sulphites | no |
| Meat & Meat Products | no | Molluscs | no | 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 Nut Oils | no | Artificial Preservatives | no |
| 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 Colour | no | Hydrogenated / Trans Fats | no |
| Animal Fat | no | Maize | no | Alcohol | no |
| Fish Products | no | Mustard | no | Artificial Sweeteners | no |

TECHNICAL APPROVAL

| | | | | | |
|----------|------------|----------|--------------------------|------------|------------|
| Name | Anne Betty | Position | Senior Technical Advisor | Issue Date | 21/07/2023 |
| Issue No | 1 | | | | |