



Delivering great value Mediterranean products from the everyday to the exclusive

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Lefktro UK Ltd, Unit 3D, Lopen Business Park, Mill Lane, Lopen, Somerset TA13 5JS

## PRODUCT LABEL

|                           |  |
|---------------------------|--|
| Product Title:            | <b>ACETO BALSAMICO DI MODENA IGP - FATTORIA ESTENSE CASA 500ML</b>   |
| Secondary Description:    | <b>NA</b>  |
| Pack & Size:              | 500ML x 12   |
| Outers Per Pallet:        | 108 CASES PER PALLET (100X120CM)   |
| Drained Weight:           | N.A.   |
| Country of Origin:        | ITALY  |
| Ingredients:              | WINE VINEGAR (SULPHITES), CONCENTRATED GRAPE MUST (SULPHITES), COLOUR: SULPHITE AMMONIA CARAMEL                              |
| Instructions for Use:     | Condiment, product for cooking.  |
| Cooking Instructions:     | Raw or in preparation of various dishes also cooked.   |
| Storage Instructions:     | Better avoid lengthened and direct exposure to sun rays. Better keep temperature between 5 and 50 Celsius                    |
| Date Marking:             | Not subject to deterioration and expiration. EU Regulation exempt vinegar from the indication of date of minimum durability. |
| Allergens:                | <b>1) For allergens, see ingredients in bold. Sulphites</b>  |
| May Contain Allergens:    | n/a  |
| Modified Atmosphere Pack: | NO   |

## NUTRITION INFORMATION

|                                |                 |             |
|--------------------------------|-----------------|-------------|
| AS SOLD INFORMATION            | Portion Size ml | 15          |
| Constituents                   | Per 100 ml      | Per Portion |
| Energy kJ                      | 323             | 48          |
| Energy kcal                    | 76              | 11          |
| Fat                            | 0.0             | 0.0         |
| of which saturates             | 0.0             | 0.0         |
| Carbohydrates                  | 14.0            | 2.1         |
| of which sugars                | 14.0            | 2.1         |
| Fibre                          | 0.0             | 0.0         |
| Protein                        | 0.4             | 0.1         |
| Salt                           | 0.0             | 0.0         |
| Sodium (not declared on label) | 0.01            | 0.00        |

## TECHNICAL DETAILS

|   |  |
|---|--|
| Shelf Life:                               | Not subject to deterioration and expiration. EU regulation , exempt vinegar from the indication of date of minimum durability. |
| Shelf Life on Delivery to Lefktro UK Ltd: | Not subject to deterioration and expiration. EU regulation , exempt vinegar from the indication of date of minimum durability. |
| Shelf Life Once Opened:                   | NA Better avoid lengthened and direct exposure to sun rays. Better keep temperature between 5 and 50 Celsius degrees.          |

|                          |  |   |         |    |
|--------------------------|--|---|---------|----|
| Temperature on Delivery: | MINIMUM  | 5 | MAXIMUM | 50 |
| Coding: Inner            | Batch number   |   |         |    |
| Coding: Outer            | Batch number   |   |         |    |
| Coding: Explanation      | Batch numebr is composed by 4 digits: the first indicates the year,the others indicate the progressive number of production during the year: es. L9123 is the 123rd prduction of the year 2009 |   |         |    |

#### ORGANOLEPTICAL

|  |            |
|--|------------|
| Appearance:  | LIQUID     |
| Colour:  | DARK BROWN |
| Flavour:   | BALSAMIC   |
| Odour:   | INTENSE    |
| Texture:   | SYRUPY     |
| Is the product packed to a known standard, e.g. Campden Grade? | N/A        |

#### SUITABLE FOR

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

#### PHYSICAL STANDARDS

| Parameter                      | Tolerance | Frequency  | Method               |
|--------------------------------|-----------|------------|----------------------|
| DENSITY- SPECIFIC GRAVITY 20°C | ≥ 1,07    | EACH BATCH | OIV MA-AS2-01A R2009 |

#### CHEMICAL

| Parameter                     | Tolerance  | Frequency      | Method                                 |
|-------------------------------|------------|----------------|--|
| TOTALE ACIDITY AS ACETIC ACID | ≥ 6        | EACH BATCH     | DM 12/3/86 G.U. 161 del 14/7/86 ALL II |
| ALCOHOL CONTENT BY VOLUME     | ≤ 1,5      | EACH BATCH     | DM 12/3/86 G.U. 161 del 14/7/86 ALL V  |
| REDUCING SUGAR AS INVERTED    | ≥ 110 g/l  | EACH BATCH     | MI 004 REV 11 2013                     |
| TOTAL DRY EXTRACT             | ≥ 30 g/l   | EACH BATCH     | DM 12/3/86 G.U. 161 del 14/7/86 ALL VI |
| TOTAL DRY EXTRACT SUGAR       | ± 9,4      | EACH BATCH     | DM 12/3/86 G.U. 161 del 14/7/86 ALL VI |
| TOTALE SULPHUROUS ANHYDRIDE   | ≤ 100 mg/l | EACH BATCH     | MI 073 REV 2 2013                      |
| ASHES                         | ≥ 2,5 g/l  | EACH BATCH     | OIV - RESOLUTION OENO 58/2000          |
| LEAD                          | < 0,3 mg/l | 3 TIMES A YEAR | DM 12/3/86 GU SO N.161 14/7/86         |
| COPPER                        | < 1 mg/l   | 3 TIMES A YEAR | OIV-Resolution OENO 64/2000            |
| ZINC                          | < 5 mg/l   | 3 TIMES A YEAR | DM 12/3/86 GU SO N.161 14/7/86         |

#### MICROBIOLOGICAL

| Organism | Tolerance | Frequency | Method |
|----------|-----------|-----------|--------|
| N/A      | 0         | 0         | 0      |

#### PESTICIDE RESIDUES

No episodes of high levels of pesticides in the company's history; compliance with limits is guaranteed by the raw material supplier; periodic checks of conformity on the finished product are therefore deemed sufficient (METHOD GC-MS)

#### PACKAGING

| Type                        | Component     | Material       | Dimensions & Weight        | % from recycled material | Recyclable? |
|-----------------------------|---------------|----------------|----------------------------|--------------------------|-------------|
| Primary Packaging (Inner)   | Bottle<br>Cap | Glass<br>Metal | (ØXH) 6,6 x 27,5; 360g     | 0                        | Y<br>Y      |
| Secondary Packaging (Outer) | Carton Box    | Cardboard      | (WDXH) 28,5x21x28;<br>150g | 0                        | Y           |

|                                      |             |         |      |   |   |
|--------------------------------------|-------------|---------|------|---|---|
| Tertiary Packaging (shrinkwrap etc.) | Shrink Wrap | Plastic | 100g | 0 | N |
|--------------------------------------|-------------|---------|------|---|---|

#### 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 | Casine                  | NO  | Other Seeds                  | NO  |
| Barley                    | NO | Celery                  | NO  | Whey                         | NO  |
| Oats                      | NO | Cocoa                   | NO  | Yeast and derivatives        | NO  |
| Garlic                    | NO | Crustaceans / Shellfish | NO  | Sulphites                    | YES |
| 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                | NO | Artificial Colour       | YES | 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 | 25/07/2022 |
| Issue No | 3          |          |                          |            |            |