



Delivering great value Mediterranean products from the everyday to the exclusive

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## PRODUCT LABEL

|                           |                                                                                                                            |
|---------------------------|----------------------------------------------------------------------------------------------------------------------------|
| Product Title:            | <b>Blossom Honey</b>                                                                                                       |
| Secondary Description:    | <b>Pasteurised blossom honey</b>                                                                                           |
| Pack & Size:              | 3x 3kg                                                                                                                     |
| Outers Per Pallet:        | 56                                                                                                                         |
| Drained Weight:           | NA                                                                                                                         |
| Country of Origin:        | Blend of honeys from more than one country / Blend of EU and non-EU honeys                                                 |
| Ingredients:              | Blossom Honey                                                                                                              |
| Instructions for Use:     | No prior preparation is required- due to its nature honey tends to solidify. Not suitable for children under 12 months old |
| Cooking Instructions:     | No prior preparation needed                                                                                                |
| Storage Instructions:     | Keep in a cool dry place preferably protected from light .                                                                 |
| Date Marking:             | Best Before: see lid                                                                                                       |
| Allergens:                | <b>3) No allergen advice needed.</b>                                                                                       |
| May Contain Allergens:    | <b>N/A</b>                                                                                                                 |
| Modified Atmosphere Pack: | No                                                                                                                         |

## NUTRITION INFORMATION

|                     |                |             |
|---------------------|----------------|-------------|
| AS SOLD INFORMATION | Portion Size g | 21          |
| Constituents        | Per 100g       | Per Portion |
| Energy kJ           | 1406           | 295         |
| Energy kcal         | 331            | 69          |
| Fat                 | 0.0            | 0.0         |
| of which saturates  | 0.0            | 0.0         |
| Carbohydrates       | 82.5           | 17.3        |
| of which sugars     | 76.2           | 16.0        |
| Fibre               | 0.1            | 0.0         |
| Protein             | 0.2            | 0.0         |
| Salt                | 0.0            | 0.0         |

|                                |      |      |
|--------------------------------|------|------|
| Sodium (not declared on label) | 0.00 | 0.00 |
|--------------------------------|------|------|

## TECHNICAL DETAILS

|                                           |                                                                            |                  |              |
|-------------------------------------------|----------------------------------------------------------------------------|------------------|--------------|
| Shelf Life:                               | 2 YEARS FROM PRODUCTION DATE                                               |                  |              |
| Shelf Life on Delivery to Lefktro UK Ltd: | 640 days                                                                   |                  |              |
| Shelf Life Once Opened:                   | 2 YEARS FROM PRODUCTION DATE. Depending on the conservation of the product |                  |              |
| Temperature on Delivery:                  | MINIMUM                                                                    | Room temperature | MAXIMUM Room |
| Coding: Inner                             | NA                                                                         |                  |              |
| Coding: Outer                             | inkjet                                                                     |                  |              |

Coding: Explanation

The lot is made up of 5 figures (AXXXX) where the first 2 figures correspond to the current year AA and the last 3 figures correspond to a correlative lot number.  
Regarding the best before date, the format will be as follows: DD/MM/YYYY.

#### ORGANOLEPTICAL

|                                                                |                                                                |
|----------------------------------------------------------------|----------------------------------------------------------------|
| Appearance:                                                    | Viscous liquid. Colour in the range from white to light amber. |
| Colour:                                                        | 18-85 mm Pfund                                                 |
| Flavour:                                                       | Very sweet, slightly floral or fruity.                         |
| Odour:                                                         | Slightly floral and aromatic.                                  |
| Texture:                                                       | Viscous liquid                                                 |
| Is the product packed to a known standard, e.g. Campden Grade? | N/A                                                            |

#### SUITABLE FOR

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

#### PHYSICAL STANDARDS

| Parameter | Tolerance | Frequency   | Method        |
|-----------|-----------|-------------|---------------|
| Moisture  | <20%      | Every batch | Refractometry |
| ° Brix    | 78-82     | Every batch | Refractometry |

#### CHEMICAL

| Parameter                              | Tolerance              | Frequency   | Method                            |
|----------------------------------------|------------------------|-------------|-----------------------------------|
| HMF                                    | <40 mg/Kg              | Every batch | Spectrometry UV-VIS               |
| Diastase Activity (by Phadebas method) | >8 DN Schade           | Every batch | Enzymatic and Spectrometry UV-VIS |
| Ash                                    | 0,02-0,10 %            | Every batch | Oven at 550 °C and gravimetry     |
| Water insoluble solids                 | <0,10%                 | Every batch | Solution at 80 °C and gravimetry  |
| pH and acidity                         | pH = 3-6, Acidity < 50 | Every batch | Potenciometric                    |
| Sucrose                                | <5%                    | Every batch | HPAEC-PAD                         |
| Fructose + Glucose                     | >60%                   | Every batch | HPAEC-PAD                         |

#### MICROBIOLOGICAL

| Organism                     | Tolerance                                                       | Frequency   | Method                                                                                |
|------------------------------|-----------------------------------------------------------------|-------------|---------------------------------------------------------------------------------------|
| Mesophilic Aerobes           | <10 <sup>4</sup> (CFU/g)<br>(Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-003 (Extr., PCA 30°C 72 h)                                                     |
| Sulphite Reducing Clostridia | <10 (CFU/g)<br>(Limit of Quantification: 10 CFU/g)              | Every batch | PNT-AL-009 (Extr., SPS 37°C 24 h)                                                     |
| Enterobacteriaceae           | <10 (CFU/g)<br>(Limit of Quantification: 10 CFU/g)              | Every batch | PNT-AL-005 (Extr., VRBGA 37°C 24 h)                                                   |
| E. Coli                      | <3 (CFU/g)<br>(Limit of Quantification: 3 CFU/g)                | Every batch | PNT-AL-008 (Extr., CLS 37°C 24-48h, EC TW 44°C 48h, confirmación: reactivo de Kovacs) |
| Mould                        | <10 (CFU/g)<br>(Limit of Quantification: 10 CFU/g)              | Every batch | PNT-AL-004 (Extr., Rosa Bengala, 22°C, 5 días)                                        |
| Salmonella- Shigella         | Absence/25g                                                     | Every batch | PNT-AL-047                                                                            |

|                       |                                                    |             |                                                                             |
|-----------------------|----------------------------------------------------|-------------|-----------------------------------------------------------------------------|
| S. Aureus             | <10 (CFU/g)<br>(Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-012 (Extr., BP 37°C 48 h, BHI 37°C 24h, plasma de conejo 37°C 24 h ) |
| Clostridium botulinum | <10 (CFU/g)<br>(Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-009 (Extr., SPS 37°C 24 h)                                           |
| Total coliforms       | <10 (CFU/g)<br>(Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-008 (Extr., CLS 37°C 24-48h)                                         |
| L. monocytogenes      | <10 (CFU/g)<br>(Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-023 (Extr. ATP 22°C 1 h, ALOA 37°C 48h, Test Rhamnose, 37°C, 6-24h)  |

#### PESTICIDE RESIDUES

At least 10 batches per year are analysed for pesticides residues.

#### PACKAGING

| Type                                 | Component     | Material  | Dimensions & Weight                           | % from recycled material | Recyclable? |
|--------------------------------------|---------------|-----------|-----------------------------------------------|--------------------------|-------------|
| Primary Packaging (Inner)            | Tub           | PP        | 95g 51x17x16.5mm                              | 0                        | Y           |
|                                      | Lid           | PP        | 20g 167.2x10mm                                | 0                        | Y           |
| Secondary Packaging (Outer)          | Cardboard Box | Cardboard | 200g 510 x 170 x 165                          | 100                      | y           |
| Tertiary Packaging (shrinkwrap etc.) | Pallet        | Wood      | 25kg 1200x1200mm                              | 0                        | n           |
|                                      | Shrink Wrap   | plastic   | plastic weight varies 300-400gr per shrinkage | 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 | 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               | NO | Lecithin                     | NO |
| Added Sugar               | NO | Azo Dyes                | NO | MSG                          | NO |
| Added Salt                | NO | 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 | 19/01/2024 |
| Issue No | (1 for initial spec) |          |                          |            |            |