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| PRODUCT LABEL | | | | |
|--|------------------------------|-------------------------------|---------------------------------------|--------------------|
| Product Title: | CAPOTE CAPERS | | | |
| Secondary Description: | CAPOTE CAPERS IN BR | RINE | | |
| Pack & Size: | 1700g x 6 | | | |
| Outers Per Pallet: | 90 | | | |
| Drained Weight: | 1000 g | | | |
| Country of Origin: | TURKEY-MOROCCO | | | |
| Ingredients: | Capers, Water, Salt, Acidity | Regulator (Acetic Acid). | | |
| Instructions for Use: | N/A | | | |
| Cooking Instructions: | N/A | | | |
| Storage Instructions: | Store in a dry place at room | 1 temperature (25°C). After o | opening store in refrigerator and use | e within 15 days. |
| Date Marking: | Best Before: See Cap | | | |
| Allergens: | No allergen advice nee | ed. | | |
| May Contain Allergens: | NO | | | |
| Modified Atmosphere Pack: | NO | | | |
| NUTRITION INFORMATION | | | | |
| AS SOLD INFORMATION | Portion Size g | 75 | | |
| Constituents | Per 100g (drained) | Per Portion | | |
| Energy kJ | 103 | 78 | | |
| Energy kcal | 25 | 19 | | |
| Fat | 0.5 | 0.4 | | |
| of which saturates | 0.2 | 0.2 | | |
| Carbohydrates | 1.1 | 0.8 | | |
| of which sugars | 0.0 | 0.0 | | |
| Fibre | 3.5 | 2.6 | | |
| Protein | 2.3 | 1.7 | | |
| Salt | 5.0 | 3.8 | | |
| Sodium (not declared on label) | 2.00 | 1.50 | — | |
| ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | | | |
| TECHNICAL DETAILS | | | | |
| Shelf Life: | 2 Years | | | |
| Shelf Life on Delivery to Lefktro UK Ltd: | N/A | | | |
| Shelf Life Once Opened: | 15 days | | | |
| Temperature on Delivery: | MINIMUM | AMBIENT | MAXIMUM | AMBIENT |
| Coding: Inner | Best Before Date and B | atch Number are writte | en on the lid with yellow inkjet. | |
| Coding: Outer | | number are written on | the box label. Box label is paste | ed on the one long |
| | side of box. | | | |

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| | | | | | material | | |
|--|---|----------------------------|--|--|--------------------|-------------|--|
| Туре | Component | Material | Dimension | s & Weight | % from recycled | Recyclable? | |
| PACKAGING | | | | | | | |
| PESTICIDE RESIDUES | PESTICED ANALYSIS RE | EPORT IS ON FILE. | | | | | |
| COLIFORM | < 100cfu/g | EVERY BATCH | CH BAM: ENUMERATION OF ESCHERICHI. COLI AND THE COLIFORM BACTERIA BACTERIOLOGICAL ANALYTICAL | | /I BACTERİA | | |
| MOULD | <100cfu/g | EVERY BATCH | MYCOTOXINS BACTERIOLOGIC | | LOGİCAL | | |
| YEAST | <100cfu/g | | | BAM: YEASTS, MOLDS AND MYCOTOXINS BACTERIOLOGICAL | | | |
| TVC | < 5.000cfu/g | EVERY BATCH | BACTERIOLOGICAL ANALYTICAL | | YTİCAL | | |
| Organism | Tolerance | Frequency Method | | | | | |
| MICROBIOLOGICAL | | | | | | | |
| ACID | 1,5-2,0% | EVERY BATCH TITRATION | | | | | |
| SALT | 5-7% | EVERY BATCH | | MOHR METHOD | | | |
| рН | max 3.5 | | | PH METER | | | |
| Parameter | Tolerance Frequency | | | Method | | | |
| CHEMICAL | | | | | | | |
| MATERIALS | | | | | | | |
| NON-VEGETABLE EXTRANEOUS | NONE EVERY BATCH | | | VISUAL-DETECTOR | | | |
| HARMLESS EXTRANEOUS VEGETABLE MATERIAL (unit /kg) | MAX.1.5% | EVERY BATCH | | VISUAL | | | |
| STEM WITH CAPER(>5 mm) | | MAX.2 % EVERY BATCH VISUAL | | | | | |
| | | _ | | VISUAL | | | |
| OPEN CAPERS | MAX.1.5% MAX.1.5% | EVERY BATCH | | VISUAL | | | |
| PUNCTURE | MAX.1.5% MAX.1.5% | EVERY BATCH | | | | | |
| Parameter SOFT & OFFCOLOR | Tolerance MAX.1.5% | Frequency EVERY BATCH | | VISUAL | | | |
| Parameter | Tolorance | Eroqueneu | | Method | | | |
| Kosher (Certified) PHYSICAL STANDARDS | NO | Lactose Intoleran | t Diet | YES | | | |
| Coeliacs (Gluten Free) | YES | Nut Allergy Suffe | | YES | | | |
| Vegans | YES | Low Salt Diet | | NO | | | |
| Vegetarians | YES | Halal (Certified) | | NO | | Γ | |
| standard, e.g. Campden Grade? SUITABLE FOR | | | | | | | |
| Is the product packed to a known | N/A | | | | | | |
| Texture: | Firm ,crisp, free from di | irt | | | | | |
| Odour: | Herbacous, slightly acidic | | | | | | |
| Flavour: | Herbacous, Lemony, Slightly tart | | | | | | |
| Colour: | Light olive to dark green with spotting | | | | | | |
| Appearance: | Individual capers, uniform size in clear liquid brine | | | | | | |
| ORGANOLEPTICAL | | | | | | | |
| | Best Before date is writ | ten with DD.MM.Y | YYY format | t. | | | |
| | PO-XXXXXX : Batch number | | | | | | |
| | Best Before: 22.08.202 | 25 | | | | | |
| Coding: Explanation | PO-XXXXXX | | | | | | |

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| Primary Packaging (Inner) | PET Jar, lie | d and blue seal | Jar: PET, Lid: HDPE, Blue Seal: PET | 134Ø 19 | 53,7 MM; 70g | Jar: 0%, Lid:0%, seal:0% | Jar: Y, Lid: Y, Seal:N |
|---|------------------------------|------------------|---|--|--------------------------|----------------------------------|---------------------------|
| Secondary Packaging (Outer) | Carton Box | | Paper | 270*405*164 mm; 290g | | 100%. | Y |
| Tertiary Packaging (shrinkwrap etc.) | Pallet Shrink Wrap Pallet | | Shrink Wrap :Polietilen Pallet: Wood | 100*2200 mm, 1300g 70 micron 100*120 cm, 25 kg | | Shrink Wrap : 0% Pallet 0% | Y |
| PRODUCT CONTAINS INFORMA | TION | | | | | | |
| Wheat & Wheat Derivatives | NO | Beef Products | | NO | Poultry | | NO |
| Gluten >20ppm | NO | Poultry Product | Poultry Products | | Rennet | | |
| Soya/ Soya Products | NO | Caffeine | Caffeine | | Sesame | Sesame | |
| Rye | NO | Casiene | Casiene | | Other Seeds | Other Seeds | |
| Barley | NO | Celery | Celery | | Whey | Whey | |
| Dats | NO | Сосоа | Сосоа | | Yeast and deriva | Yeast and derivatives | |
| Garlic | NO | Crustaceans / SI | Crustaceans / Shellfish | | Sulphites | Sulphites | |
| Meat & Meat Products | NO | Molluscs | Molluscs | | Benzoates | Benzoates | |
| Pork Products | NO | Lupin | Lupin | | Irradiated Mate | Irradiated Material | |
| Lamb Products | NO | Peanuts | Peanuts | | Hydrolysed Veg | Hydrolysed Vegetable Protein | |
| gg/Egg Products | NO | Nuts | Nuts | | Added Natural C | Added Natural Colour | |
| Cows Milk & Milk Products | NO | Unrefined Nut C | Unrefined Nut Oils | | Artificial Preservatives | | NO |
| Cheese | NO | MRM | MRM | | BHA / BHT | BHA / BHT | |
| actose | NO | Additives | Additives | | Lecithin | Lecithin | |
| Added Sugar | NO | Azo Dyes | | | MSG | | |
| Added Salt | YES | | Artificial Colour | | | Hydrogenated / Trans Fats | |
| Animal Fat | NO | Maize | | | Alcohol | | NO |
| Fish Products | NO | Mustard | | NO | Artificial Sweete | eners | NO |
| TECHNICAL APPROVAL | | | | | | | |
| Name Anne Betty | | Position | Position Senior Technical Advisor Issue Date | | | 13/09/2023 | |
| Issue No 4 | | | | | | | |