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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	—	
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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							