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PRODUCT LABEL	
Product Title:	Chanterelles
Secondary Description:	Dried Chanterelle Mushrooms
Pack & Size:	250 g x 6
Outers Per Pallet:	216
Drained Weight:	N/A
Country of Origin:	Bulgaria, Roumania, Kosovo, Macedonia, Bosnie, Poland and Serbia
Ingredients:	Chanterelle Mushrooms (Cantharellus cibarius)
Instructions for Use:	Soak in boiling water for 15 minutes, drain and cook as fresh mushrooms
Cooking Instructions:	10 minutes
Storage Instructions:	At room temperature (15-25°C) and in a dry place.
Date Marking:	5 years from the manufacturing date
	Best before DD/MM/YYYY
Allergens:	No allergen advice needed
May Contain Allergens:	NONE
Modified Atmosphere Pack:	NO

Modified Atmosphere Pack: **NUTRITION INFORMATION**

AS SOLD INFORMATION	Portion Size g	30
Constituents	Per 100g	Per Portion
Energy kJ	1230	369
Energy kcal	293	88
Fat	3.0	0.9
of which saturates	0.5	0.2
Carbohydrates	25.0	7.5
of which sugars	11.0	3.3
Fibre	23.0	6.9
Protein	30.0	9.0
Salt	0.0	0.0

Sodium (not declared on label)	0.01
Alcohol (not declared on label)	0.0
Organic Acids (not declared on label)	0.0

TECHNICAL DETAILS

Shelf Life:	5 years from the manufacturing date			
Shelf Life on Delivery to Lefktro UK	30 months			
Ltd:				
Shelf Life Once Opened:	to end of shelf life if maintain in waterproof container			

1 Chanterelle Mushrooms 250g CHECKED.xlsx

Temperature on Delivery:	MINIMUM	10°C			MAXIMUM		30°C	
Coding: Inner	inkjet							
Coding: Outer	inkjet							
Coding: Explanation	YYXXXXX YY year of	nroduction eg 24	XXXXX	X production	on order numb	ner		
ORGANOLEPTICAL	11700000 11 year or	production cg 24	,,,,,,,	A production	on oraci nami)C1		
	Diocos of dried mus	hrooms						
Appearance: Colour:	Pieces of dried mushrooms							
	Orange to brown							
Flavour:	Characteristic							
Odour:	Characteristic							
Texture:	Firm							
Is the product packed to a known standard, e.g. Campden Grade?	NO							
SUITABLE FOR								
Vegetarians	YES	Halal (Certi			NO			
Vegans	YES	Low Salt Di			YES			
Coeliacs (Gluten Free) Kosher (Certified)	NO NO	Nut Allergy Lactose Into			YES YES			
PHYSICAL STANDARDS	NO	Edetose mite	icranc	Dict	TES			
Parameter	Tolerance	Frequenc	У		Method			
Humidity	<14%	1/batch			internal laboratory			
Vegetable foreign bodies	<2%	1/batch	1/batch		internal laboratory			
Mineral foreign bodies	<1%	1/batch	1/batch		internal laboratory			
Broken pieces <5mm	<3%	1/batch	1/batch		internal laboratory			
Wormy pieces	<5%	1/batch	1/batch		internal laboratory			
Radioactivity	<600Bq		1/batch		internal laboratory			
Metal foreign bodies	Absence	1/batch			internal laboratory			
CHEMICAL								
Parameter	Tolerance	Frequenc	Frequency		Method			
Lead	0,3 mg/kg	1/year	1/year		accredited laboratory			
Cadmium	0,15 mg/kg	1/year	1/year		accredited laboratory			
Mercury	0,05mg/kg	1/year	1/year		accredited laboratory			
MICROBIOLOGICAL								
Organism	Tolerance	Frequenc	У		Method			
Salmonella	ND	1/year			accredited laboratory			
Listeria monocytogenes	<100/g	1/year			accredited laboratory			
E. coli	<1000/g	1/year	1/year		accredited laboratory			
Bacillus cereus	<10 000/g	1/year			accredited la			
Clostridium perfringens	<1000/g	1/year	1/year		accredited laboratory			
PESTICIDE RESIDUES	According EU regula	ntions						
PACKAGING								
Туре	Component	Material	Material Dimensio		ns & Weight		Recyclable?	
						material		
Primary Packaging (Inner)			T	4574457	*244422			
	jar PET			157*157*244 132g				
	lid	PE		diameter 11cm 21,5g diameter 10,5cm 5g		0	Yes	
	сар	PP	\bot					

Secondary Packaging (Outer)		Carton	Cardboard	46	50*305*250 315g	100	Yes
Tertiary Packaging (shrinkwrap etc.)		wood pallet nd pallet wrap	wood and plastic	800	D*1200*1600	0	No -> wood Yes -> pallet wrap
PRODUCT CONTAINS INFORMA	TION						
Wheat & Wheat Derivatives	No	Beef Products		No	Poultry		No
Gluten >20ppm	No	Poultry Product	S	No	Rennet		No
Soya/ Soya Products	No	Caffeine			Sesame	Sesame	
Rye	No	Casiene	Casiene		Other Seeds	Other Seeds	
Barley	No	Celery	Celery		Whey	Whey	
Oats	No	Cocoa	Cocoa		Yeast and deriv	Yeast and derivatives	
Garlic	No	Crustaceans / S	Crustaceans / Shellfish		Sulphites	Sulphites	
Meat & Meat Products	No	Molluscs		No	Benzoates		No
Pork Products	No	Lupin		No	Irradiated Mate	erial	No
Lamb Products	No	Peanuts		No	Hydrolysed Veg	etable Protein	No
Egg/Egg Products	No	Nuts		No	Added Natural	Colour	No
Cows Milk & Milk Products	No	Unrefined Nut O	Dils	No	Artificial Preser	vatives	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	Maize		Alcohol	Alcohol	
Fish Products	No	Mustard		No	Artificial Sweet	eners	No
TECHNICAL APPROVAL							
Name Anne Betty		Position	Senior Techn	ical Advi	isor	Issue Date	29/02/2024
Issue No 1						_	•