



Delivering great value Mediterranean products from the everyday to the exclusive

t 01460 242 588 e sales@lefktrco.co.uk www.lefktrco.co.uk

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

## PRODUCT LABEL

Product Title:	<b>EXTRA DRIED MORELS</b>
Secondary Description:	<b>DRIED MORELS MUSHROOMS</b>
Pack & Size:	100g * 6
Outers Per Pallet:	64
Drained Weight:	NA
Country of Origin:	China, India, Pakistan, Nepal, Chile, Argentina, US, Canada, Turkey, Serbia
Ingredients:	Dried Morels Mushrooms (Morchella). Selected and harvested by hand.
Instructions for Use:	Soak in boiling water for 30 minutes, drain and cook like fresh mushrooms.
Cooking Instructions:	Like fresh mushrooms
Storage Instructions:	At room temperature (15-25°C) and in a dry place.
Date Marking:	BBD : DD MM YYYY => on the plastic jar
Allergens:	<b>3) No allergen advice needed.</b>
May Contain Allergens:	<b>NA</b>
Modified Atmosphere Pack:	<b>NO</b>

## NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g	Per Portion
Energy kJ	1222	0
Energy kcal	291	0
Fat	3.7	0.0
of which saturates	0.6	0.0
Carbohydrates	22.0	0.0
of which sugars	2.0	0.0
Fibre	23.0	0.0
Protein	31.0	0.0
Salt	0.1	0.0
Sodium (not declared on label)	0.05	0.00

## TECHNICAL DETAILS

Shelf Life:	5 years		
Shelf Life on Delivery to Lefktro UK Ltd:	2 years		
Shelf Life Once Opened:	until BBD		
Temperature on Delivery:	MINIMUM	Ambient temperature	MAXIMUM NA
Coding: Inner	ink jet		
Coding: Outer	thermo trasnfert		
Coding: Explanation	By computer management YYOOOOO Y = Year O = fabrication order		

**ORGANOLEPTICAL**

Appearance:	Whole mushrooms
Colour:	white, grey, yellow, brown, black
Flavour:	characteristic
Odour:	characteristic
Texture:	Firm
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
Weight	>100g	8 product every hours	scale
Metal	Absence below control	continuously	Metal detector
Moisture	<14%	every raw materials	proofer + scale

**CHEMICAL**

Parameter	Tolerance	Frequency	Method
Pesticides	Regulations	According to our control plan	Accredited labs
Heavy metals	Regulations	According to our control plan	Accredited labs

**MICROBIOLOGICAL**

Organism	Tolerance	Frequency	Method
E.Coli	<1000/g	According to our control plan	Accredited labs
B.Cereus	<10 000/g	According to our control plan	Accredited labs
Listeria	Absence/25g	According to our control plan	Accredited labs
Salmonella	Absence/25g	According to our control plan	Accredited labs
C.Perfringens	<1000/g	According to our control plan	Accredited labs

**PESTICIDE RESIDUES**

External

**PACKAGING**

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	PET jar	PET	120*120*110mm 92g	0	Y
Secondary Packaging (Outer)	Cardboard	Cardboard	36*12*12,5 175g	0	Y
Tertiary Packaging (shrinkwrap etc.)	Wood pallet + pallet wrap	Wood and plastic	800x1200mm 25kg	0	Y

**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

#### LAUNCH DATE

02/08/2024

#### TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	07/08/2024
Issue No	4				