



Delivering great value Mediterranean products from the everyday to the exclusive

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## PRODUCT LABEL

Product Title:	ROASTED RED PEPPERS IN BRINE
Secondary Description:	N/A
Pack & Size:	2.65kg / 6 packs per outer
Outers Per Pallet:	63
Drained Weight:	1.40kg
Country of Origin:	TURKEY
Ingredients:	Red Peppers, Water, Vinegar, Salt, Sugar
Instructions for Use:	N/A
Cooking Instructions:	Ready to eat
Storage Instructions:	Store in a cool dry place. Once opened transfer unused contents to a non-metallic container, cover and refrigerate. Consume within 1 week.
Date Marking:	BEST BEFORE (PRINTED ON LID)
Allergens:	3) No allergen advice needed.
May Contain Allergens:	N/A
Modified Atmosphere Pack:	NO

## NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g (drained)	Per Portion
Energy kJ	149	0
Energy kcal	35	0
Fat	0.4	0.0
of which saturates	0.1	0.0
Carbohydrates	6.1	0.0
of which sugars	0.2	0.0
Fibre	2.3	0.0
Protein	0.7	0.0
Salt	1.1	0.0
Sodium (not declared on label)	0.44	0.00

## TECHNICAL DETAILS

Shelf Life:	3 Years			
Shelf Life on Delivery to Lefktro UK Ltd:	2 Years			
Shelf Life Once Opened:	7 Days			
Temperature on Delivery:	MINIMUM	AMBIENT	MAXIMUM	AMBIENT
Coding: Inner	BEST BEFORE DATE / LOT PRINTED ON THE TOP OF THE LID WITH INKJET			
Coding: Outer	NOT NEEDED			

Coding: Explanation

BB: 31/12/2020 (BEST BEFORE: dd/month/year . LOT TPK 0830171-01 (TPK:RED PEPPERS, 08:MONTH, 30:DATE, 17:YEAR, 1:SHIFT, 01:PALLET NO)

**ORGANOLEPTICAL**

Appearance:	Long Pepper
Colour:	Red
Flavour:	Roasted , Sweet
Odour:	Odourless
Texture:	Tender
Is the product packed to a known standard, e.g. Campden Grade?	N/A

**SUITABLE FOR**

Vegetarians	YES		Halal (Certified)	YES		
Vegans	YES		Low Salt Diet	NO		
Coeliacs (Gluten Free)	YES		Nut Allergy Sufferer	YES		
Kosher (Certified)	YES		Lactose Intolerant Diet	YES		

**PHYSICAL STANDARDS**

Parameter	Tolerance	Frequency	Method
Size	10-18cm	Every One Hour during Production	Visual Check

**CHEMICAL**

Parameter	Tolerance	Frequency	Method
Ph	4.0 ± 0.2	Every one hour during production	pH meter
Acidity (%)	0.7 ± 0.2	Every one hour during production	Titration (use of Sodium hydroxide solution 0.1 N)
NaCl (%)	1.1 ±0.2	Every one hour during production	Titration (use of Silver nitrate solution 0.1 N)

**MICROBIOLOGICAL**

Organism	Tolerance	Frequency	Method
Total Aerobic Microorganisms 30C	<10 cfu/gr	Per production Lot	ISO 4833-1/13
Sulphite-reducing Anaerobes	<10 cfu/gr	Per production Lot	ISO 15213/03
Yeasts	<10 cfu/gr	Per production Lot	ISO 21527-1,2/08
Moulds	<10 cfu/gr	Per production Lot	ISO 21527-1,2/08

**PESTICIDE RESIDUES**

Pesticides Residues Analysis - 205 Parameters

**PACKAGING**

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Tinplate Can	Tin	Height: 15.5cm x Width: 16cm, 200g	0	Y
Secondary Packaging (Outer)	Carton Tray Shrink Film	Papper	Length:48cm x Width: 32cm, 40g L: 48cm x W: 16cm x H: 15.5cm, 10g	20	Y
Tertiary Packaging (shrinkwrap etc.)	Pallet wrap	Plastic	Not standard, 900g	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	Casiene	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	Yes	Azo Dyes	No	MSG	No
Added Salt	Yes	Artificial Colour	No	Hydrogenated / Trans Fats	No
Animal Fat	No	Maize	No	Alcohol	No
Fish Products	No	Mustard	No	Artificial Sweeteners	No

**LAUNCH DATE**

05/08/2024

**TECHNICAL APPROVAL**

Name

Anne Betty

Position

Senior Technical Advisor

Issue Date

07/08/2024

Issue No

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