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PRODUCT LABEL

Product Title: Mixed forest mushrooms

Dried Mixed Forest Mushrooms Secondary Description:

Pack & Size: 500g x 6

Outers Per Pallet: 30

Drained Weight: NA

Country of Origin: Asia, Europe, South America

Slippery Jacks, Oyster Mushrooms, Black Mushrooms. Ingredients:

Put the mushrooms in boiling water for 15 minutes. Rinse in a skimmer so the mushrooms can be cooked like fresh Instructions for Use:

mushrooms.

10 minutes Cooking Instructions:

In dry aired place Storage Instructions:

Date Marking: BEST BEFORE DATE DD MM YYYY on the plastic jar

Allergens: 3) No allergen advice needed.

May Contain Allergens: Without

Modified Atmosphere Pack: NO

NUTRITION INFORMATION

AS SOLD INFORMATION

Constituents Energy kJ Energy kcal

Fat

of which saturates

Carbohydrates

of which sugars

Fibre Protein Salt

Portion Size g/ml	0
Per 100g	Per Portion
1537	0
368	0
5.3	0.0
0.8	0.0
39.0	0.0
8.8	0.0
38.0	0.0
22.0	0.0
0.2	0.0

0.09 0.00 Sodium (not declared on label)

TECHNICAL DETAILS

Shelf Life:

Shelf Life on Delivery to Lefktro UK Ltd:

Shelf Life Once Opened:

Temperature on Delivery:

Coding: Inner Coding: Outer 5 years

2 years

to end of shelf life if maintain in waterproof container

MAXIMUM

NA

ambient temperature Ink jet

thermo transfer

MINIMUM

Coding: Explanation

By computer management

slices of dried mushrooms

characteristic

characteristic

Firm

NA

white, grey, yellow, brown, black

ORGANOLEPTICAL

Appearance:

Colour:

Flavour: Odour:

Texture:

Is the product packed to

Is the product packed to a known standard, e.g. Campden Grade?

SUITABLE FOR

Vegetarians Vegans

Coeliacs (Gluten Free) Kosher (Certified)

Yes	Halal (Certified)	No	
Yes	Low Salt Diet	Yes	
Yes	Nut Allergy Sufferer	Yes	
No	Lactose Intolerant Diet	Yes	

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Weight	485g	8 every hour	scale
Metal	Absence	every hour	Metal detector

CHEMICAL

Parameter	Tolerance	Frequency	Method
Moisture	<14%	every batch of raw	oven + scale

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
E.Coli	<1000/g	Every batch >500kg of raw materials	External laboratory with Cofrac
B. Cereus	<10000/g	Every batch >500kg of raw materials	External laboratory with Cofrac
Listeria	<100/g	Every batch >500kg of raw materials	External laboratory with Cofrac
Salmonella	Abs/g	Every batch >500kg of raw materials	External laboratory with Cofrac
C.Perfringens	<1000/g	Every batch >500kg of raw materials	External laboratory with Cofrac
PESTICIDE RESIDUES	External analysis v	with Phytocontrol	

PESTICIDE RESIDUES

External analysis with Phytocontrol

PACKAGING

Туре	Туре	Dimensions	Weight
Primary Packaging (Inner)	PET jar	157X157X246mm	155g
Secondary Packaging (Outer)	Cardboard	46X31.5X26cm	400g
Tertiary Packaging (shrinkwrap etc.)	wood pallet	80X120cm	25kg

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	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

TECHNICAL APPROVAL						
Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	19/04/2024	
Issue No	4				_	