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PRODUCT LABEL	
Product Title:	FORVM CHARDONNAY BALSAMIC WINE VINEGAR
Secondary Description:	NA
Pack & Size:	6 x 500ml
Outers Per Pallet:	145
Drained Weight:	NA
Country of Origin:	Spain
Ingredients:	Chardonnay Wine Vinegar (Sulphites) (70%), Grape Juice (30%)
Instructions for Use:	Perfect for seafood dishes (oysters), soups, sauces, fish carpaccios, making reductions on natural yoghurt
Cooking Instructions:	NA
Storage Instructions:	In a cool, dry place
Date Marking:	Best Before End - on label
Allergens:	1) For allergens, see ingredients in bold. Sulphites
May Contain Allergens:	None
Modified Atmosphere Pack:	No
NUTRITION INFORMATION	

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100 ml	Per Portion
Energy kJ	609	0
Energy kcal	143	0
Fat	0.0	0.0
of which saturates	0.0	0.0
Carbohydrates	30.0	0.0
of which sugars	29.0	0.0
Fibre	0.0	0.0
Protein	0.0	0.0
Salt	0.0	0.0

Sodium (not declared on label) 0.00 0.00

TECHNICAL DETAILS							
Shelf Life:	3 years. Th	e vinegar doe	s not have sh	elf life, but we	e advise to consum	e in 3 ye	ears.
Shelf Life on Delivery to Lefktro UK Ltd:	3 years aprox	κ. The vineg	ar does not h	ave shelf life,	but we advise to co	nsume	in 3 years.
Shelf Life Once Opened:	3 months.						
Temperature on Delivery:	MINIMUM		0		MAXIMUM		Ambient

Coding: Inner	LOT No: L1515341 = 15 (yy) 15 (nº of creation batch for this product) 341 (julian calendar day)								
Coding: Outer	NA .								
Coding: Explanation	Best Before End MM/YYYY								
ORGANOLEPTICAL		,							
Appearance:	Soft, yellow colour liquid								
Colour:	Soft, yellow	-							
Flavour:		h, with a nice a	scidity and lan	a tacta Darf	oct halanco in	the mouth			
						the mouth.			
Odour:		Lot of aroma like lemon, lime, pineapple, green apple, pear							
Texture:	Liquid								
Is the product packed to a known standard, e.g. Campden Grade?	NA								
SUITABLE FOR									
Vegetarians	YES		Halal (Certified))	NO				
Vegans	YES		Low Salt Diet		YES				
Coeliacs (Gluten Free)	YES		Nut Allergy Suf		YES				
Kosher (Certified)	NO		Lactose Intolera	ant Diet	YES				
PHYSICAL STANDARDS									
Parameter	Tolerance		Frequency		Method				
NA	0		0		0				
CHEMICAL									
Parameter	Tolerance Frequency			Method					
pH	2.5 +-0.1		Every Batch			pH meter			
Alcohol	1.0 % +- 1.0		Every Batch		External Analysis				
Sugars			Every Batch		External Analysis				
Acidity			·		•				
MICROBIOLOGICAL	6.5% +- 0.5 Every Batch External Analysis								
	I		1_						
Organism	Tolerance		Frequency		Method				
NA		0 0		0					
PESTICIDE RESIDUES	NA.								
PACKAGING									
Type	Component		Material	Dimensions & Weight		% from recycled material	Recyclable?		
Primary Packaging (Inner)	Crystal Bottle	9	Glass	66x66x256mm, 520g		100	Υ		
	Synthetic sto	opper	Plastic	29mm diameter (external), 4.5g		0	Υ		
	Synthetic Ca	р	Aluminium 49mm high,		n, 29.5mm	0	Υ		
			& Plastic	diameter, 1	<u>lg</u>				
Secondary Packaging (Outer)	Carton Case	Carton Case Card		150x215x275mm, 200g		100	Υ		
Tertiary Packaging (shrinkwrap	Pallet shrink wrap		Plastic	20 m. aprox. for pallet,		100	Υ		
etc.)		100g		100g	;				
PRODUCT CONTAINS INFORMA	TION								
Wheat & Wheat Derivatives	NO	Beef Products		NO Poultry			NO		
Gluten >20ppm	NO	Poultry Product	S	NO Rennet		NO NO			
Soya/ Soya Products Rye	NO NO	Caffeine Casiene		NO Sesame NO Other Seeds			NO NO		
Barley	NO	Celery		NO Other Seeds NO Whey			NO		
Oats	NO	Cocoa		NO	,		YES		
Garlic	NO	Crustaceans / SI	hellfish	NO	Sulphites		YES		

Meat & Meat Pr	oducts	NO	Molluscs		Benzoates	Benzoates	
Pork Products		NO	Lupin	NO	Irradiated Ma	Irradiated Material	
Lamb Products		NO	Peanuts	NO	Hydrolysed Ve	Hydrolysed Vegetable Protein	
Egg/Egg Product:	S	NO	Nuts	NO	Added Natura	Added Natural Colour	
Cows Milk & Mil	k Products	NO	Unrefined Nut	Oils NO	Artificial Prese	Artificial Preservatives	
Cheese		NO	MRM	NO	BHA / BHT		NO
Lactose		NO	Additives	NO	Lecithin	Lecithin	
Added Sugar		NO	Azo Dyes	NO	MSG	MSG	
Added Salt		NO	Artificial Colou	ır NO	Hydrogenated	Hydrogenated / Trans Fats	
Animal Fat		NO	Maize	NO	Alcohol	Alcohol	
Fish Products		NO	Mustard	NO	Artificial Swee	Artificial Sweeteners	
TECHNICAL A	PPROVAL						
Name	Anne Betty		Position	Senior Technical Advisor		Issue Date	15/06/2022

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Issue No	4			-	