



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: | SUNDRIED TOMATOES IN SUNFLOWER OIL |
| Secondary Description: | Sundried tomatoes, marinated in sunflower oil with spices |
| Pack & Size: | 1900g x 2 |
| Outers Per Pallet: | 208 |
| Drained Weight: | 1200g |
| Country of Origin: | Italy |
| Ingredients: | Sundried Tomatoes (63%), Sunflower Oil, Spices (0.7%), Water, Wine Vinegar, Salt, Acidity Regulator (Citric Acid), Antioxidant (Ascorbic Acid). |
| Instructions for Use: | Ready to use. |
| Cooking Instructions: | Appetizer, sides, to garnish pizza. |
| Storage Instructions: | Store in a cool, dry place. Once opened keep refrigerated and use within 3 days. |
| Date Marking: | Best Before |
| Allergens: | 3) No allergen advice needed. |
| May Contain Allergens: | None |
| Modified Atmosphere Pack: | No. |

NUTRITION INFORMATION

| | | |
|--------------------------------|----------------|-------------|
| AS SOLD INFORMATION | Portion Size g | 30 |
| Constituents | Per 100g | Per Portion |
| Energy kJ | 1049 | 315 |
| Energy kcal | 252 | 75 |
| Fat | 14.0 | 4.2 |
| of which saturates | 2.1 | 0.6 |
| Carbohydrates | 23.5 | 7.1 |
| of which sugars | 23.5 | 7.1 |
| Fibre | 5.7 | 1.7 |
| Protein | 5.1 | 1.5 |
| Salt | 2.2 | 0.7 |
| Sodium (not declared on label) | 0.87 | 0.26 |

TECHNICAL DETAILS

| | | | |
|---|--|---|-----------------|
| Shelf Life: | 24 months from production | | |
| Shelf Life on Delivery to Lefktro UK Ltd: | Min. 16 months | | |
| Shelf Life Once Opened: | 3-4 days | | |
| Temperature on Delivery: | MINIMUM | 0 | MAXIMUM ambient |
| Coding: Inner | Batch code eg. IBTC86; ITC= acronym of our factory; B= ministerial letter that indicates the year of the production (B=2017); 86= sequential number of the day (86= 27 of March) | | |
| Coding: Outer | NA | | |

| | | | | | |
|--|---|--------------------------------|---|--------------------------|-------------|
| Coding: Explanation | Best Before DD/MM/YYYY | | | | |
| ORGANOLEPTICAL | | | | | |
| Appearance: | sundried tomatoes cut into 2, in a golden oil | | | | |
| Colour: | red uniform | | | | |
| Flavour: | pleasant, typical of the product | | | | |
| Odour: | pleasant, typical of the product | | | | |
| Texture: | solid and compact | | | | |
| 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 | No | |
| Coeliacs (Gluten Free) | Yes | | Nut Allergy Sufferer | Yes | |
| Kosher (Certified) | No | | Lactose Intolerant Diet | Yes | |
| PHYSICAL STANDARDS | | | | | |
| Parameter | Tolerance | Frequency | Method | | |
| Presence of external bodies | Absent | Check done on every batch code | Visual checks | | |
| Uniform color | red | | | | |
| Appearance, pieces with the same s | max 5% | | | | |
| CHEMICAL | | | | | |
| Parameter | Tolerance | Frequency | Method | | |
| pH | <4.3 | daily on every batch | ph-meter | | |
| Salt | 3% +/- 1% | daily on every batch | refractometer | | |
| MICROBIOLOGICAL | | | | | |
| Organism | Tolerance | Frequency | Method | | |
| Coliforms | <10 | every 3 months | ISO 4832:2006 | | |
| E-coli | <10 | every 3 months | ISO 16649-2:2001 | | |
| Salmonella | Absent | every 3 months | UNI EN ISO 6579:2008 | | |
| Listeria monocytogenes | Absent | every 3 months | UNI EN ISO 11209-1:2005 | | |
| Chlostridium perfringens | <10 | every 3 months | UNI EN ISO 7937:2005 | | |
| Yeasts | <100 | every 3 months | ISO 21527-2:2008 | | |
| Moulds | <100 | every 3 months | ISO 21527-2:2008 | | |
| PESTICIDE RESIDUES | Conforms to legal limits | | | | |
| PACKAGING | | | | | |
| Type | Component | Material | Dimensions & Weight | % from recycled material | Recyclable? |
| Primary Packaging (Inner) | Tray Film | Plastic | 305 x 190 x 65; 70.6g 305 x 190; approx. 20g | 0 | Yes |
| Secondary Packaging (Outer) | Carton | Card | 306 x 190 x 143; 160g | 42 | Yes |
| Tertiary Packaging (shrinkwrap etc.) | Pallet Wrap | Plastic | approx. 3-4kg | 0 | Yes |
| 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 | Yes | 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 |

TECHNICAL APPROVAL

| | | | | | |
|----------|------------|----------|--------------------------|------------|------------|
| Name | Anne Betty | Position | Senior Technical Advisor | Issue Date | 23/01/2023 |
| Issue No | 3 | | | | |