



Delivering great value Mediterranean products from the everyday to the exclusive

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

PRODUCT LABEL

Product Title:	GRILLED PEPPERS IN SUNFLOWER OIL
Secondary Description:	Grilled sliced peppers, marinated in sunflower oil with chilli and spices
Pack & Size:	1900g x 2
Outers Per Pallet:	208
Drained Weight:	1200g
Country of Origin:	Italy
Ingredients:	Peppers (63%), Sunflower Oil, Chillies (0.5%), Spices, Water, Wine Vinegar, Salt, Sugar, 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	367	110
Energy kcal	89	27
Fat	7.0	2.1
of which saturates	0.4	0.1
Carbohydrates	4.8	1.4
of which sugars	4.5	1.3
Fibre	1.8	0.6
Protein	0.8	0.2
Salt	1.3	0.4
Sodium (not declared on label)	0.53	0.16

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:	sliced peppers, chargrill marks visible, in a golden oil				
Colour:	red and yellow				
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		
Presence of harsh leaves	max 5%				
Uniform color	yellow				
Appearance, pieces with the same s	max 5%				
CHEMICAL					
Parameter	Tolerance	Frequency	Method		
pH	<4.3	daily on every batch	ph-meter		
Salt	2% +/- 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	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	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				