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PRODUCT LABEL

Product Title:	LILLIPUT CAPERS
Secondary Description:	CAPERS IN BRINE
Pack & Size:	6x1700g e
Outers Per Pallet:	90 boxes per pallet
Drained Weight:	1000 g
Country of Origin:	TURKEY
Ingredients:	Capers, Water, Salt, Acidity Regulator (Acetic Acid).
Instructions for Use:	Drain well before use.
Cooking Instructions:	na
Storage Instructions:	Store in a cool, dry place. Once opened keep refrigerated and use within 15 days.
Date Marking:	Best Before: See Cap
Allergens:	No allergen advice needed.
May Contain Allergens:	No
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	100
Constituents	Per 100g, drained	Per Portion
Energy kJ	86	86
Energy kcal	21	21
Fat	0.3	0.3
of which saturates	0.1	0.1
Carbohydrates	2.2	2.2
of which sugars	0.0	0.0
Fibre	0.7	0.7
Protein	1.9	1.9
Salt	5.0	5.0
Sodium (not declared on label)	2.00	2.00

TECHNICAL DETAILS

Shelf Life:	24 months		
Shelf Life on Delivery to Lefktro UK Ltd:	min. 675 days		
Shelf Life Once Opened:	15 days		
Temperature on Delivery:	MINIMUM	4°C	MAXIMUM 25°C

Coding: Inner	Best before date and batch number are written on the lid. Inkjet EXAMPLE: Batch: PO-XXXXXX Best Before End: 18.01.2025 Best Before date is written with DD.MM.YYYY format
Coding: Outer	Batch number and box number are written on the box label. Box label is pasted on the one long side of box. Inkjet and pasted on the shrink. EXAMPLE: PO-XXXXXX B.N:1
Coding: Explanation	Batch: PO-XXXXXX Best Before End: 18.01.2025 Best Before date is written with DD.MM.YYYY format PO-XXXXXX : Batch number

ORGANOLEPTICAL

Appearance:	Light olive to dark green with pink spotting
Colour:	Light olive to dark green with pink spotting
Flavour:	Herbaceous, lemony, slightly tart
Odour:	Characteristic, aromatic capers odour
Texture:	Firm, crisp, free from dirt
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
Soft & Offcolour	Max.1.5%	Every 30 min.	Visual
Puncture	Max.1.5%	Every 30 min.	Visual
Open Capers	Max.1.5%	Every 30 min.	Visual
Stem with Caper (>5 mm)	Max.2 %	Every 30 min.	Visual
Harmless Extraneous Vegetable Material	Max.1.5%	Every 30 min.	Visual
Non-Vegetable Extraneous Materials	None	Every 30 min.	Visual

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	Max 3.5	Hourly	pH METER
SALT	5-7%	Hourly	Mohr Method
ACID	1,5-2,0%	Hourly	Titration

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
TVC	< 5.000cfu/g	Every Batch	BAM: AEROBIC PLATE COUNT BACTERIOLOGICAL ANALYTICAL MANUAL CHAPTER 3
YEAST	<100cfu/g	Every Batch	BAM: YEASTS, MOLDS AND MYCOTOXINS BACTERIOLOGICAL ANALYTICAL MANUAL CHAPTER 18

MOULD	<100cfu/g	Every Batch	BAM: YEASTS, MOLDS AND MYCOTOXINS BACTERIOLOGICAL ANALYTICAL MANUAL CHAPTER 18
COLIFORM	< 100cfu/g	Every Batch	BAM: ENUMERATION OF ESCHERICHIA COLI AND THE COLIFORM BACTERIA BACTERIOLOGICAL ANALYTICAL MANUAL CHAPTER 4

PESTICIDE RESIDUES

Pesticide analysis report is attached.

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	PET Jar, lid and blue seal	Jar: PET, Lid: HDPE, Blue Seal: PET	134Ø 153,7 MM; 70g	Jar: 0%, Lid:0%, seal:0%	Jar: Y, Lid: Y, Seal:N
Secondary Packaging (Outer)	Carton Box	Paper	270*405*164 mm; 290g	100%.	Y
Tertiary Packaging (shrinkwrap etc.)	Pallet Wrap	Polyethylene	15m X 50cm and 80-100g	100%.	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	Casine	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	NO	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	13/02/2023
Issue No	4				