



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:	Tomato Paste 28/30%
Secondary Description:	Double Concnetrated Tomato Paste
Pack & Size:	12 x 800g e
Outers Per Pallet:	12
Drained Weight:	N/A
Country of Origin:	EU
Ingredients:	Tomatoes, Salt
Instructions for Use:	N/A
Cooking Instructions:	N/A
Storage Instructions:	Store in a cool, dry place. Once opened, keep refrigerated in a non-metallic container and use within 3 days.
Date Marking:	Best Before - see top of can
Allergens:	No allergen advice needed.
May Contain Allergens:	None
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	
Constituents	Per 100g	Per Portion
Energy kJ	356	0
Energy kcal	84	0
Fat	0.4	0.0
of which saturates	0.0	0.0
Carbohydrates	14.0	0.0
of which sugars	14.0	0.0
Fibre	3.1	0.0
Protein	4.6	0.0
Salt	1.0	0.0

Sodium (not declared on label)	0.40
Alcohol (not declared on label)	0.0
Organic Acids (not declared on label)	0.0

TECHNICAL DETAILS

Shelf Life:	24 months
Shelf Life on Delivery to Lefktro UK Ltd:	18 months
Shelf Life Once Opened:	3 days

Temperature on Delivery:	MINIMUM	ambient	MAXIMUM	ambient
Coding: Inner	Inkjet on top of can			
Coding: Outer	N.A			
Coding: Explanation	NV1 X YYY X= PRODUCTION YEAR YYY= DAY OF PRODUCTION BEST BEFORE DD/MM/YY			

ORGANOLEPTICAL

Appearance:	Deep red tomato paste
Colour:	Dark Red
Flavour:	Intense tomato flavour
Odour:	Tomato
Texture:	Thick Paste
Is the product packed to a known standard, e.g. Campden Grade?	NO

SUITABLE FOR

Vegetarians	YES	Halal (Certified)	NO
Vegans	YES	Low Salt Diet	YES
Coeliacs (Gluten Free)	YES	Nut Allergy Sufferer	YES
Kosher (Certified)	NO	Lactose Intolerant Diet	YES

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Net weight	800	Every batch	GRAVIMETRIC

CHEMICAL

Parameter	Tolerance	Frequency	Method
PH	4.0 - 4.40	1 HOUR	DM 03/02/1989 GU N° 168 20/07/1989 MET 17

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Stable after incubation at 55°C for 7 days and 37°C for 14 days			

PESTICIDE RESIDUES

each batch - on delivery to factory

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	CAN	Metal	80g		Y
	LABEL	Paper	2g		Y
Secondary Packaging (Outer)	TRAY	Card	65g		Y
	SHRINK WRAP	Plastic	40g		
Tertiary Packaging (shrinkwrap etc.)	PALLET	Wood	15kg		
	PALLET WRAP	Plastic	300g		

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	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	18/12/2024
Issue No	2				