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PRODUCT LABEL						
Product Title:	Whole Peeled Plum Tomatoes in tomato juice					
Secondary Description:	Peeled whole plum tomatoes in tomato juice					
Pack & Size:	6 x 2500g					
Outers Per Pallet:	70					
Drained Weight:	1500 gr					
Country of Origin:	ITALY					
Ingredients:	Peeled Plum Tomatoes (60%), Tomato Juice, Salt, Acidity Regulator (Citric Acid).					
Instructions for Use:	 HOB: Empty contents into a saucepan and heat for 4 1/2 minutes. Do not boil. Ensure piping hot throughout before serving. MICROWAVE: Empty contents into a microwaveable container, cover and vent. Heat on full power for 2 1/2 minutes (750W) or 3 minutes (650W). Stir before serving. Appliances vary, adjust the heating times accordingly. 					
Cooking Instructions:	N/A					
Storage Instructions:	Store unopened in a cool dry place. Once opened remove all contents from the can and place in a suitable container. Cover and keep refrigerated +3/4°C. Consume within three days.					
Date Marking:	Best Before End: see can end.					
Allergens:	No allergen advice needed.					
May Contain Allergens:	N/A					
Modified Atmosphere Pack:	No					
NUTRITION INFORMATION						
AS SOLD INFORMATION	Portion Size g/ml	0				
Constituents	Per 100g	Per Portion				
Energy kJ	89	0				
Energy kcal	21	0				
Fat	0.2	0.0				
of which saturates	0.1	0.0				
Carbohydrates	3.2	0.0]			
of which sugars	3.2	0.0]			
Fibre	0.9	0.0]			
Protein	1.2	0.0]			
Salt	0.3	0.0]			
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Sodium (not declared on label)	0.11	0.00	J			
TECHNICAL DETAILS						
Shelf Life:	36 months					
Shelf Life on Delivery to Lefktro UK Ltd:	30 months					
Shelf Life Once Opened:	3 days					
Temperature on Delivery:	MINIMUM	room temperature/dry	MAXIMUM	room		

1 Peeled Whole Tomatoes 2500g v2 CHECKED.xlsx

Coding: Inner	DPF1LA223							
Coding: Outer	DPF1LA223	DPF1 L A223						
Coding: Explanation	company code, the year code assigned by the ministry of productive activities, and the							
	progressive nur	progressive number corresponding to the progressive on the day of the year. DPF1 L A223						
	(DPF1 = compared	(DPF1 = company identification code; L = Lot; A = identification code of the year of production;						
	223 = 11 Augus	t) therefore the production date is	: 11 August 20	18				
	Best before is p	rinted in the format DD-MM-YYY	(
ORGANOLEPTICAL								
Appearance:	Peeled big tomatoes, in a red juice							
Colour:	Bright red, free of black heads or of different colour than that of healthy and ripe tomatoes							
Flavour:	Fresh, sweet, no aftertaste, free of unpleasant notes.							
Odour:	Typical of fresh tomatoes. Characteristic of healthy and ripe tomatoes, free from unpleasant							
	odours.							
Texture:	Homogenous, dense							
Is the product packed to a known	Campden Grade							
standard, e.g. Campden Grade?								
SUITABLE FOR			-					
Vegetarians	Yes	Halal (Certified)	No	_ 				
Vegans	Yes	Low Salt Diet Nut Allergy Sufferer	No					
Coeliacs (Gluten Free) Kosher (Certified)	Yes No	Lactose Intolerant Diet	Yes Yes					
PHYSICAL STANDARDS			Tes					
Parameter	Tolerance	Frequency	Method	Method				
Net weight g 2500	± 18,1	evry lot	DM 03/02	DM 03/02/1989 GU n°168 20/07/1989 Met.3				
	-,	- ,						
Drained weight g1500	± 3,3	evry lot	evry lot DM 03/02/198					
			Met.4	Met.4				
Soluble solids 5,5÷7 ° Brix	± 0,1	evry lot	DM 03/02	DM 03/02/1989 GU n°168 20/07/1989				
			Met.8					
Skin < 3 cm2/100 g	< 3 cm2/100 g	evry lot	DM 12/09	DM 12/09/1974 GU n°29 30/01/1975				
			Met.5	Met.5				
Vegetable Material Stranger	Absent	evry lot	DM 03/02	DM 03/02/1989 GU n°168 20/07/1989				
Absent			Met.1					
CHEMICAL	•							
Parameter	Tolerance	Frequency	Method					
pH <4.50	± 0,06	evry lot		DM 03/02/1989 GU n°168 20/07/1989				
	/		Met.17					
Moulds (Howard's method): ≤ 40%	6 ± 6	evry lot	DM 12/09	9/1974 GU n°29 30/01/1975				
positive fields								
brix ≥6°	± 0,5	evry lot	Refractor	Refractometer				
MICROBIOLOGICAL	-		-					
Organism	Tolerance	Frequency	Method					
Total coliforms:	Absent	evry lot		credited lab				
E. Coli	Absent	evry lot		credited lab				
Molds and Yeasts	Absent	evry lot		Count - accredited lab				
Salmonella	Absent	evry lot						
PESTICIDE RESIDUES	Absentevry lotCount - accredited labAs per EU regulation.							
	As per co regula							

Туре	Component		Material	Dimensi	ons & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Can		Metal	155x175.5mm; 242g		0	Υ
Secondary Packaging (Outer)	Carton KFK	Tray	Cardboard	330x480	x130mm; 66g	100	Y
	Shrink Film		Plastic	1200 x 6	00mm; 47g	10	Y
Tertiary Packaging (shrinkwrap etc.)	N/A		0	0		0	0
PRODUCT CONTAINS INFORMA	ΓΙΟΝ						
Wheat & Wheat Derivatives	no	Beef Products		no	Poultry		no
Gluten >20ppm	no	Poultry Product			Rennet		
Soya/ Soya Products	no	Caffeine		no	Sesame		
Rye	no	Casiene		no	Other Seeds	Other Seeds	
Barley	no	Celery		no	Whey	Whey	
Oats	no	Сосоа		no	Yeast and deriv	Yeast and derivatives	
Garlic	no	Crustaceans / Shellfish		no	Sulphites	Sulphites	
Meat & Meat Products	no	Molluscs		no	Benzoates	Benzoates	
Pork Products	no	Lupin		no	Irradiated Mat	Irradiated Material	
Lamb Products	no	Peanuts		no	Hydrolysed Veg	Hydrolysed Vegetable Protein	
Egg/Egg Products	no	Nuts		no	Added Natural	Added Natural Colour	
Cows Milk & Milk Products	no	Unrefined Nut Oils		no	Artificial Preser	Artificial Preservatives	
Cheese	no	MRM		no	BHA / BHT	BHA / BHT	
Lactose	no	Additives		Yes	Lecithin	Lecithin	
Added Sugar	no	Azo Dyes		no	MSG	MSG	
Added Salt	no	Artificial Colour		no	Hydrogenated,	Hydrogenated / Trans Fats	
Animal Fat	no	Maize		no	Alcohol		no
Fish Products	no	Mustard		no	Artificial Sweet	eners	no
TECHNICAL APPROVAL							
NameAnne BettyIssue No2		Position	Senior Techr	nical Advis	or	Issue Date	22/02/2023