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PRODUCT LABEL

GREEN OLIVES PITTED EXTRA JUMBO Product Title:

Pitted Green Olives in Brine Secondary Description:

8,5 Kg x 2 PACKS PER CARTON Pack & Size:

Outers Per Pallet: 64

Drained Weight: 4 Kg

GREECE Country of Origin:

PITTED GREEN OLIVES, WATER, SEA SALT, ACIDITY REGULATORS: CITRIC ACIC, LACTIC ACID, ANTIOXIDANT: ASCORBIC Ingredients:

KEEP OLIVES SUBMERGED TO PACKAGING MEDIUM, AN OCCASIONAL PIT OR PIT FRAGMENT MAY BE FOUND IN THE Instructions for Use:

CONTENT.

Cooking Instructions: NA

STORE AT AMBIENT TEMPERATURE. Storage Instructions:

Date Marking: BEST BEFORE, ON LABEL

Allergens: 3) No allergen advice needed.

May Contain Allergens: NO

Modified Atmosphere Pack: NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g 20	
Constituents	Per 100g (drained)	Per Portion
Energy kJ	691	138
Energy kcal	168	34
Fat	15.0	3.0
of which saturates	2.0	0.4
Carbohydrates	4.0	0.8
of which sugars	0.0	0.0
Fibre	6.0	1.2
Protein	1.2	0.2
Salt	4.0	0.8

1.60 0.32 Sodium (not declared on label)

TECHNICAL DETAILS

Shelf Life: 24 months

Shelf Life on Delivery to Lefktro UK

Shelf Life Once Opened:

23 months

24 months, olives totally immersed in packaging medium and the package totally full with brine, once opened the shelf life of olives is 24 months under the appropriate storage conditions (Closed lid after opening, so there is no direct exposure to the air and keep product away from heat and light) and olives totally immersed in packaging medium and the package totally full with brine.

Temperature on Delivery:	MINIMUM		ambient		MAXIMUM		0
Coding: Inner	LOT CODE - 14 DIGITS						
Coding: Outer	NA						
Coding: Explanation	THE FIRST 5 DIGITS ARE A CODE FOR THE ORDER AND THE 9 DIGITS ARE CODE FOR THE TYPE OF PRODUCT.						
ORGANOLEPTICAL							
Appearance:	good						
Colour:	yellow-green						
Flavour:	typical of greek green Chalkidiki olives						
Odour:	typical of greek green Chalkidiki olives						
Texture:	firm						
Is the product packed to a known	NA						
standard, e.g. Campden Grade?	IVA						
SUITABLE FOR						_	
Vegetarians	YES		Halal (Certified)		NO NO		
Vegans Coeliacs (Gluten Free)	YES YES		Low Salt Diet Nut Allergy Suf	ferer	NO YES		
Kosher (Certified)	NO NO		Lactose Intolera		YES		
PHYSICAL STANDARDS							
Parameter	Tolerance		Frequency		Method		
Size of olives	161-180		every batch		pieces per ki	lo	
CHEMICAL							
Parameter	Tolerance		Frequency		Method		
pH (in brine)	3,5 - 4,0		during every production		pH-meter		
Salt (in brine)	7,0 - 9,0 %		during every production		analogue manual refractometer		
MICROBIOLOGICAL	, ,		,	<u>'</u>			
Organism	Tolerance		Frequency	ncy Method			
Ecoli	< 10 cfu/g		once per year		ISO 16649-2:2001		
Staphylococcus Aureus	< 10 cfu/g		once per year		ISO 6888-2:1999		
Bacillus cereus	< 10 cfu/g < 10 cfu/g		once per year		ISO 7932:2004		
Listeria spp in 25g			once per year		ISO 11290-1:1996		
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Salmonella spp in 25g	absence		once per yea	once per year ISO 6579:2002			
PESTICIDE RESIDUES	ONE SAMPLI	E PEK YEAK					
PACKAGING	I.			I		L	
Туре	Component		Material	Dimensions	s & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	BARREL, CAP	AND SUB	BARREL:	153 x 203 x	311 mm;	0	Υ
Secondary Packaging (Outer)	вох		CARDBOAR	311 x 216 x	11 x 216 x 297 mm;		Υ
Tertiary Packaging (shrinkwrap	PALLET, SHRINK WRAP		WOOD	1,00 x 1,20 m, 25 Kg		0	Υ
etc.)							
PRODUCT CONTAINS INFORMAT	ION						
Wheat & Wheat Derivatives	NO			NO Poultry		NO	
Gluten >20ppm	NO	Poultry Product	S	NO Rennet			NO
Soya/ Soya Products	NO NO	Caffeine Casiene		NO NO	Sesame Other Seeds		NO NO
Rye Barley	NO	Celery		NO	Whey		NO
Oats	NO	Cocoa		NO	Yeast and derivatives		NO
Garlic	NO	Crustaceans / SI	hellfish	NO Sulphites			NO
Meat & Meat Products	NO	Molluscs		NO	Benzoates		NO
Pork Products	NO	Lupin		NO	Irradiated Mate	eriai	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

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	17/11/2023
Issue No	4			-	