



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:	PITTED KALAMATA OLIVES EXTRA LARGE
Secondary Description:	Pitted Kalamata Olives in Brine with Red Wine Vinegar
Pack & Size:	8,5 Kg x 2 PACKS PER CARTON
Outers Per Pallet:	64
Drained Weight:	4 Kg
Country of Origin:	GREECE
Ingredients:	KALAMATA OLIVES, WATER, SEA SALT, RED WINE VINEGAR (3%), EXTRA VIRGIN OLIVE OIL (0.02%)
Instructions for Use:	KEEP OLIVES SUBMERGED TO PACKAGING MEDIUM.
Cooking Instructions:	NA
Storage Instructions:	STORE AT AMBIENT TEMPERATURE. Always keep product submerged in brine and put a film of edible oil on the top until next use. Close the lid after opening, so there is no direct exposure to the air and keep product away from heat and light
Date Marking:	BEST BEFORE ON THE 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	1016	203
Energy kcal	247	49
Fat	25.0	5.0
of which saturates	3.0	0.6
Carbohydrates	1.0	0.2
of which sugars	0.0	0.0
Fibre	5.0	1.0
Protein	2.0	0.4
Salt	4.5	0.9
Sodium (not declared on label)	1.80	0.36

TECHNICAL DETAILS

Shelf Life:	24 MONTHS
Shelf Life on Delivery to Lefktro UK Ltd:	23 MONTHS
Shelf Life Once Opened:	Once opened the shelf life of olives is 24 months under the appropriate storage conditions. (Closed lid, so there is no direct exposure to the air, product away from heat and light and olives totally immersed in packaging medium with a film of oil on the top and the package totally full with brine 8% sea salt).

Temperature on Delivery:	MINIMUM	ambient	MAXIMUM	ambient
Coding: Inner	LOT CODE - 14 DIGITS, PRE-PRINTED ON LABEL			
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. B.B.: DD/MM/YYYY e.g. B.B.: 15/11/2026			

ORGANOLEPTICAL

Appearance:	good
Colour:	purple-brown to black
Flavour:	typical of greek Kalamata olives
Odour:	typical olive odour with a slight vinegar aroma
Texture:	firm
Is the product packed to a known standard, e.g. Campden Grade?	NA

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
SIZE OF OLIVES	201-230	EVERY BATCH BEFORE PITTING PROCESS	BY COUNTING THE PIECES OF OLIVES IN 1 Kg
PITS/ PIT FRAGMENTS	0.2	SAMPLING CONTROL IN THE FINAL PITTED PRODUCT PER HOUR	BY COUNTING THE PITS/ PIT FRAGMENTS

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH (in brine)	3,5 - 4,2	during every production	pH-meter
Salt (in brine)	7,0 - 9,0 %	during every production	analogue manual refractometer

MICROBIOLOGICAL

Organism	Tolerance	Frequency	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	< 100 cfu/g	once per year	ISO 7932:2004
Listeria spp in 25g	absence	once per year	ISO 11290-1:1996
Salmonella spp in 25g	absence	once per year	ISO 6579:2002

PESTICIDE RESIDUES

4 SAMPLES PER YEAR

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	BARREL, CAP AND SUB CAP	BARREL: Natural polyethylene, CAP AND SUB CAP: Natural polypropylene	153 x 203 x 311 mm; 500 g	O	Y

Secondary Packaging (Outer)	BOX	CARDBOARD	311 x 216 x 297 mm; 250 g	0	Y
Tertiary Packaging (shrinkwrap etc.)	PALLET, SHRINK WRAP	WOOD	1,00 x 1,20 m, 25 Kg	0	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	NO	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

LAUNCH DATE

45601

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	06/11/2024
Issue No	4				