



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:	GLAZE WITH BALSAMIC VINEGAR OF MODENA
Secondary Description:	NA
Pack & Size:	500ml x 12
Outers Per Pallet:	132 CASES PER PALLET (100X120CM)
Drained Weight:	N.A.
Country of Origin:	ITALY
Ingredients:	Balsamic Vinegar of Modena PGI (35%) (Wine Vinegar (SULPHITES), Concentrated Grape Must (SULPHITES), Colour (SULPHITE Ammonia Caramel)), Glucose-Fructose Syrup, Concentrated Grape Juice, Modified Maize Starch, Colour (SULPHITE Ammonia Caramel).
Instructions for Use:	Condiment, product for cooking.
Cooking Instructions:	Raw or in preparation of various dishes also cooked.
Storage Instructions:	Cap the bottle after use. The product is consumed within 3 months after opening; keep at room temperature and away from the direct sunlight. Shelf-life: 36 months.
Date Marking:	Best Before. See date marked on the bottle.
Allergens:	1) For allergens, see ingredients in bold. Sulphites
May Contain Allergens:	no allergen statement required
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size ml	15
Constituents	Per 100 ml	Per Portion
Energy kJ	840	126
Energy kcal	197	30
Fat	0.0	0.0
of which saturates	0.0	0.0
Carbohydrates	47.0	7.1
of which sugars	41.0	6.2
Fibre	0.0	0.0
Protein	0.0	0.0
Salt	0.1	0.0
Sodium (not declared on label)	0.04	0.01

TECHNICAL DETAILS

Shelf Life:	24 MONTHS		
Shelf Life on Delivery to Lefktro UK Ltd:	20 MONTHS		
Shelf Life Once Opened:	3 MONTHS		
Temperature on Delivery:	MINIMUM	5	MAXIMUM 50
Coding: Inner	Batch number L-XXXX		
Coding: Outer	Batch number L-XXXX		
Coding: Explanation	Batch number is composed by 4 digits: the first indicates the year, the others indicate the progressive number of production during the year: es. L9123 is the 123rd production of the year 2009		

ORGANOLEPTICAL

Appearance:	LIQUID
Colour:	DARK BRILLIANT BROWN
Flavour:	SWEET
Odour:	PLEASANTLY ACETIC, PERSISTENT
Texture:	SYRUPY
Is the product packed to a known standard, e.g. Campden Grade?	N/A

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
Density 20°/20°	min 1,22	every production	OIV-MA-AS2-01A
Distilled alcohol(tab OIV)	max 1,2 ml%ml	every production	OIV-MA-AS312-01A
Total Acidity in acetic acid	<3,3 g%ml	every production	OIV- ENO 52/2000
Total Sulphuros anhydride	max 100	every production	OIV MA AS323-04B

CHEMICAL

Parameter	Tolerance	Frequency	Method
DENSITY- SPECIFIC GRAVITY 20°C	≥ 1,21	EACH BATCH	OIV MA-AS2-01A R2009
TOTALE ACIDITY AS ACETIC ACID	≥ 3,3	EACH BATCH	DM 12/3/86 G.U. 161 del 14/7/86 ALL II
ALCOHOL CONTENT BY VOLUME	≤ 1,2	EACH BATCH	DM 12/3/86 G.U. 161 del 14/7/86 ALL V
TOTALE SULPHUROUS ANHYDRIDE	≤ 100 mg/l	EACH BATCH	MI 073 REV 2 2013
LEAD	< 0,3 mg/l	3 TIMES A YEAR	DM 12/3/86 GU SO N.161 14/7/86
COPPER	< 1 mg/l	3 TIMES A YEAR	OIV-Resolution OENO 64/2000
ZINC	< 5 mg/l	3 TIMES A YEAR	DM 12/3/86 GU SO N.161 14/7/86

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Total microbic mesophilic	<100 CFU/g	3 TIMES A YEAR	Count
Total coliform	<10 CFU/g	3 TIMES A YEAR	Count

Yeast	<100 CFU/g	3 TIMES A YEAR	Count
Mould	<100 CFU/g	3 TIMES A YEAR	Count

PESTICIDE RESIDUES

No episodes of high levels of pesticides in the company's history; compliance with limits is guaranteed by the raw material supplier; periodic checks of conformity on the finished product are therefore deemed sufficient (METHOD GC-MS)

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Bottle Cap	Plastic	H. 25 DIAM. 6cm; 33g 30 x 40mm; 0.66g	0	Y Y
Secondary Packaging (Outer)	Carton Box	Cardboard	(WxDXH) 19x25,5x26,4cm; 150g	0	Y
Tertiary Packaging (shrinkwrap etc.)	Shrink Wrap	Plastic	100g	0	N

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	YES
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	YES	Azo Dyes	NO	MSG	NO
Added Salt	NO	Artificial Colour	YES	Hydrogenated / Trans Fats	NO
Animal Fat	NO	Maize	YES	Alcohol	NO
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	22/08/2024
Issue No	5				