



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:	Garlic Paste
Secondary Description:	Purple Garlic Paste
Pack & Size:	6 x 1kg
Outers Per Pallet:	12
Drained Weight:	N/A
Country of Origin:	Spain
Ingredients:	Purple Garlic (SULPHITES) (91%), Salt, Acid (Citric Acid).
Instructions for Use:	To be used in the same way as fresh garlic for any type of cooking process, hot or cold.
Cooking Instructions:	N/A - ready to use
Storage Instructions:	Store in a cool dry place. Once opened, keep refrigerated
Date Marking:	Best before end: MM/YYYY
Allergens:	For allergens, see ingredients in bold. SULPHITES
May Contain Allergens:	None
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	
Constituents	Per 100g	Per Portion
Energy kJ	519	0
Energy kcal	122	0
Fat	0.6	0.0
of which saturates	0.1	0.0
Carbohydrates	23.4	0.0
of which sugars	2.2	0.0
Fibre	0.0	0.0
Protein	5.8	0.0
Salt	6.2	0.0

Sodium (not declared on label)	2.48
Alcohol (not declared on label)	
Organic Acids (not declared on label)	

TECHNICAL DETAILS

Shelf Life:	2 years
Shelf Life on Delivery to Lefktro UK Ltd:	>16 months
Shelf Life Once Opened:	Until best before end date when stored in a refrigerator

Temperature on Delivery:	MINIMUM	ambient	MAXIMUM	ambient
Coding: Inner	Inkjet			
Coding: Outer	Label			
Coding: Explanation	XMMY: X, number of times the product is packaged during the current month; MM, two figures of month; Y, the last figure of year.			

ORGANOLEPTICAL

Appearance:	Paste
Colour:	Light Wheat
Flavour:	Typical fresh garlic
Odour:	Strong, fresh and intense
Texture:	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	NO
Coeliacs (Gluten Free)	YES	Nut Allergy Sufferer	YES
Kosher (Certified)	NO	Lactose Intolerant Diet	YES

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
N/A			

CHEMICAL

Parameter	Tolerance	Frequency	Method
Humidity	64,1 ± 3 %	Annually	QMP 53 08 2
pH	3,5 ± 0,3	Annually	pH meter
Water activity	0,92 ± 0,05	Biannually	QMP 504 AI 53 20 x

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Total plate count	<1,0E+06 cfu/g	Biannually	ISO 4833-1:2013
Enterobacteria	<1,0E+02 cfu/g	Biannually	ISO 21528-2:2017
E. coli	<1,0E+01 cfu/g	Biannually	QMP_51_08_x
Salmonella	Not detected/25 g	Biannually	ISO 6579-1:2017
Moulds and yeasts	<1,0E+02 cfu/g	Biannually	NF V 08-059:2005
Listeria monocytogenes	<1,0E+02 cfu/g	Biannually	ISO 11290-2:2017

PESTICIDE RESIDUES

In accordance with applicable legislation

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Bucket	PP	125,4 x 115,8 mm 35 g	0	Yes
	Lid	PP	122mm, 9g		
Secondary Packaging (Outer)	Box	Carton	140 x 260 x 385 mm 240 g	0	Yes
Tertiary Packaging (shrinkwrap etc.)	Shrinkwrap	Plastic	N/A	0	Yes

PRODUCT CONTAINS INFORMATION

Wheat & Wheat Derivatives	NO	Beef Products	NO	Poultry	NO
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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	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	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

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	27/03/2024
Issue No	1				