



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:	<b>Sweet &amp; Mild Red Lily Peppers®</b>
Secondary Description:	<b>Mini tear shaped Peppers with a sweet and sour piquant brine</b>
Pack & Size:	6 Tins of 2700g
Outers Per Pallet:	40
Drained Weight:	1400g
Country of Origin:	Indonesia
Ingredients:	Red Lily Peppers® (52%), Water, Sugar, Acid (Acetic Acid), Salt, Antioxidant (Ascorbic Acid), Firming agent (Calcium Chloride), Chilli.
Instructions for Use:	Eat straight from the tin, use in salads, rice and pasta dishes
Cooking Instructions:	N/A
Storage Instructions:	Keep dry and away from direct sunlight. Once open keep refrigerated and eat within 14 days.
Date	Best Before End: See Tin
Marking:	
Allergens:	<b>No allergen advice needed.</b>
May Contain Allergens:	<b>N/A</b>
Modified Atmosphere Pack:	<b>N/A</b>

## NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	
Constituents	Per 100g	Per Portion
Energy kJ	485	0
Energy kcal	115	0
Fat	1.6	0.0
of which saturates	0.3	0.0
Carbohydrates	20.0	0.0
of which sugars	14.0	0.0
Fibre	7.1	0.0
Protein	1.7	0.0
Salt	0.5	0.0

Sodium (not declared on label)	0.18
Alcohol (not declared on label)	0.0
Organic Acids (not declared on label)	0.0

## TECHNICAL DETAILS

Shelf Life:	3 years from Manufacture
Shelf Life on Delivery to Lefktro UK Ltd:	50%
Shelf Life Once Opened:	14 days refrigerated

Temperature on Delivery:

Coding: Inner

Coding: Outer

Coding: Explanation

MINIMUM	Ambient	MAXIMUM	<30°C
Ink Jet			
Printed Label			
LA062501			
Lot: 2018 - June - 25th - 1			
L - Lot A - Year. MM - Month. DD - Day			
SS - Sequence / batch			
Best Before End MM/YYYY Example: 07/2019			

#### ORGANOLEPTICAL

Appearance:	Mini tear/drop shaped peppers, oval with a 'tail'
Colour:	Red
Flavour:	Piquant sweet vinegar with a smidge of mild heat
Odour:	no off odours
Texture:	firm to soft, not mushy
Is the product packed to a known standard, e.g. Campden Grade?	Pasteurised product working to BRC principals

#### 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	5 to 16mm - 80% 16 to 18mm - 15% 18-20mm - 5%	Batch	Physical examination
Extrinsic Foreign body	n/a	Batch	Physical examination
Extra Vegetable Matter (Stems, leaves etc)	0.5% - 0.75%	Batch	Physical examination

#### CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	Target <2.9pH	Batch	PH meter
Chlorine wash	<100pm	Batch	PH meter

#### MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
E.coli	<10	>10	Analysis
Mould	<20	>1000 (10 <sup>3</sup> )	Analysis
Yeast	<20	>1000 (10 <sup>3</sup> )	Analysis
Cl.perfringens	<10	>100 (10 <sup>2</sup> )	Analysis
Salmonella species	Negative	Positive	Analysis
Bacillus cereus	<20	>100 (10 <sup>2</sup> )	Analysis

#### PESTICIDE RESIDUES

N/A
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#### PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?

Primary Packaging (Inner)	Tin Can	TIN PLATE	180mm x 155mm - 170g	0	Yes
Secondary Packaging (Outer)	CARDBOARD	CARDBOARD	470mmx320mmx185mm - 600g	70	Yes
Tertiary Packaging (shrinkwrap etc.)	SHRINK WRAP	PLASTIC		0	Yes

#### 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	YES	Lecithin	NO
Added Sugar	YES	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	20/03/2024
Issue No	1				