



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:	SWEET "PX" SHERRY VINEGAR
Secondary Description:	N/A
Pack & Size:	12 BOTTLES x 375 ML
Outers Per Pallet:	108
Drained Weight:	N/A
Country of Origin:	SPAIN
Ingredients:	Sherry Vinegar, Pedro Ximenez Wine (30%), Colour: Sulphite Ammonia Caramel, Antioxidant: Sulphur Dioxide.
Instructions for Use:	In small quantities, due to it high concentration in acidity and aromas
Cooking Instructions:	N/A
Storage Instructions:	Room temperature-not in direct sunlight and kept tightly closed when not being used
Date Marking:	N/A
Allergens:	For allergens, see ingredients in bold. Sulphites, Sulphur Dioxide
May Contain Allergens:	None
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size ml	15
Constituents	Per 100ml	Per Portion
Energy kJ	386	58
Energy kcal	91	14
Fat	0.0	0.0
of which saturates	0.0	0.0
Carbohydrates	12.8	1.9
of which sugars	12.8	1.9
Fibre	0.0	0.0
Protein	0.3	0.0
Salt	0.1	0.0

Sodium (not declared on label)	0.02
Alcohol (not declared on label)	2.5
Organic Acids (not declared on label)	7.0

TECHNICAL DETAILS

Shelf Life:	N/A
Shelf Life on Delivery to Lefktro UK Ltd:	N/A
Shelf Life Once Opened:	N/A

Temperature on Delivery:	MINIMUM	4°C	MAXIMUM	40°C
Coding: Inner	Shelf life: imperishable			
Coding: Outer	Production day			
Coding: Explanation	week of the year and year. Example: L125 - week 12 of the year and last numbe the year 2015			

ORGANOLEPTICAL

Appearance:	Intense mahogany colour, clean and bright
Colour:	Characterised by its intense dark mahogany colour which accentuates its body and density, the personality of this sweet vinegar is derived from the sherry of the same name.
Flavour:	Its sharp aroma is reminiscent of sun-dried grapes, toasted coffee or liquorice. Its most defining features are its sweetness on the palate and its smooth and only flavour
Odour:	Its acetic aroma has hints of dried fruits and qualities derived from its ageing in wooden barrels.
Texture:	Balanced acidity
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
Appearance	OK	EVERY DAY	TASTING
Colour	OK	EVERY DAY	TASTING
Flavour	OK	EVERY DAY	TASTING
Odour	OK	EVERY DAY	TASTING

Note: The foreman of the "Bodega" is the in charge of the Final Product. The final product has no tolerance. The final product has to be perfect

CHEMICAL

Parameter	Tolerance	Frequency	Method
residual alcohol content % vol	4% vol	before bottling the product	PNTe/JEREZ/beb0819
Total acidity g/l	56,5 g/l	before bottling the product	PNTe/JEREZ/beb0820
ash g/l	1-8 g/l	before bottling the product	MAPA O. 31/01/77 Apdo. 7

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Enterobacteriaceae	0 / absence	every 3 years (last test: 08.10.2014)	membrane filtration and culture on V.R.B.A.L.G.
Listeria monocytogenes	0 / absence	every 3 years (last test: 08.10.2014)	Membrane filtration method AFNOR ISO 11290-1
Staphylococcus aureus	0 / absence	every 3 years (last test: 08.10.2014)	Cultivation on BAIRD-PARKER+RPF AGAR at 37°/48h (ISO 6888-1)
E. Coli	0 / absence	every 3 years (last test: 08.10.2014)	membrane filtration on AGAR MUG Plus
Bacterias aerobic mesophyllic	0 / absence	every 3 years (last test: 08.10.2014)	Plate culture on AGAR soybean tryptose
Yeasts & Moulds	0 / absence	every 3 years (last test: 08.10.2014)	Plate culture on AGAR Sabouraud Dextrose CAF

Total Coliforms	0 / absence	every 3 years (last test: 08.10.2014)	Plate culture on AGAR MUGPlus		
PESTICIDE RESIDUES		N/A			
PACKAGING					
Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Bottle	Glass	diameter: 65,8 x high: 243 mm; 425g	100%	Y
	Stopper	Natural Cork	diameter: 19,6 x high: 28 mm; 3.5g		Y
	Capsule	PVC	0.77g		Y
Secondary Packaging (Outer)	Carton case	Card	275 x 210 x 260 mm; 300g	100%	Y
Tertiary Packaging (shrinkwrap etc.)	Shrink wrap	plastic	1200 x 1000 x 1730mm	100%	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	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	NO	Artificial Colour	YES	Hydrogenated / Trans Fats	NO
Animal Fat	NO	Maize	NO	Alcohol	YES
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO
TECHNICAL APPROVAL					
Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	02/12/2022
Issue No	3				