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PRODUCT LABEL	
Product Title:	Shiitake
Secondary Description:	Dried Shiitake Mushrooms
Pack & Size:	250g x 6
Outers Per Pallet:	216
Drained Weight:	N/A
Country of Origin:	China
Ingredients:	Shiitake Mushrooms (Lentinula edodes) (SULPHITES)
Instructions for Use:	Soak in boiling water for 15 minutes, drain and cook as fresh mushrooms
Cooking Instructions:	10 minutes
Storage Instructions:	At room temperature (15-25°C), in a dry place
Date Marking:	5 years from the manufacturing date
	Best before DD/MM/YYYY
Allergens:	
	For allergens, see ingredients in bold.
	SULPHITES
May Contain Allergens:	None

## Modified Atmosphere Pack: **NUTRITION INFORMATION**

AS SOLD INFORMATION	Portion Size g	30
Constituents	Per 100g	Per Portion
Energy kJ	1574	472
Energy kcal	372	112
Fat	1.0	0.3
of which saturates	0.1	0.0
Carbohydrates	75.4	22.6
of which sugars	2.2	0.7
Fibre	11.5	3.5
Protein	9.6	2.9
Salt	0.0	0.0

NO

Sodium (not declared on label)	0.01
Alcohol (not declared on label)	0.0
Organic Acids (not declared on label)	0.0

## **TECHNICAL DETAILS**

Shelf Life: 5 years from the date of manufacture

Shelf Life on Delivery to Lefktro UK

Ltd:

Shelf Life Once Opened: to end of shelf life if maintain in waterproof container

30 months

## 1 Shiitake Mushrooms 250g CHECKED.xlsx

Temperature on Delivery:	MINIMUM	IINIMUM 10°C		MAXIMUM	30°C			
Coding: Inner	inkjet							
Coding: Outer	inkjet							
Coding: Explanation	YYXXXXX YY year of production eg 24 XXXXX production order number							
ORGANOLEPTICAL	1170000t 11 year of	production eg 2 1700	7000 produce	ion order mann	JC1			
Appearance:	Whole dried mushro	noms						
Colour:	Whole dried mushrooms							
Flavour:	Grey; Beige Characteristic							
Odour:								
Texture:	Characteristic							
Is the product packed to a known		Firm						
standard, e.g. Campden Grade?	NO							
SUITABLE FOR								
Vegetarians	YES	Halal (Certified	1)	NO				
Vegans	YES	Low Salt Diet		YES				
Coeliacs (Gluten Free)	NO NO	Nut Allergy Su Lactose Intoler		YES				
Kosher (Certified) PHYSICAL STANDARDS	NO	Lactose mitoler	ant Diet	YES				
Parameter	Tolerance	Frequency		Method				
Humidity	<14%	1/batch			internal laboratory			
Vegetable foreign bodies	<2%	1/batch			internal laboratory			
Mineral foreign bodies	<1%	1/batch	·		internal laboratory			
Broken pieces <5mm	<3%	1/batch	·		internal laboratory			
Wormy pieces	<5%	1/batch	1/batch		internal laboratory			
Radioactivity	<600Bq	1/batch	1/batch		internal laboratory			
Metal foreign bodies	Absence	1/batch	1/batch		internal laboratory			
CHEMICAL								
Parameter	Tolerance	Tolerance Frequency Method						
Lead	0,3 mg/kg	1/year	1/year		accredited laboratory			
Cadmium	0,15 mg/kg	1/year	1/year		accredited laboratory			
Mercury	0,05mg/kg	1/year	1/year		accredited laboratory			
MICROBIOLOGICAL								
Organism	Tolerance	Frequency		Method	Method			
Salmonella	ND	1/year	1/year		accredited laboratory			
Listeria monocytogenes	<100/g	1/year	1/year		accredited laboratory			
E. coli	<1000/g	1/year	-		accredited laboratory			
Bacillus cereus	<10 000/g	1/year			accredited laboratory			
Clostridium perfringens	<1000/g	1/year			accredited laboratory			
PESTICIDE RESIDUES	According EU regula	tions						
PACKAGING								
Туре	Component	Material	Dimension	s & Weight	% from recycled material	Recyclable?		
Primary Packaging (Inner)								
, ,	jar	PET		7*244 132g				
	lid	PE	diameter 11cm 21,5g diameter 10,5cm 5g		0	Yes		
	сар	PP						

Secondary Packaging (Outer)		carton	Cardboard	4	60*305*250 315g	100	Yes
Tertiary Packaging (shrinkwrap etc.)		wood pallet nd pallet wrap			0*1200*1600	0	No -> wood Yes -> pallet wrap
PRODUCT CONTAINS INFORMAT	TION						
Wheat & Wheat Derivatives	No	Beef Products		No	Poultry		No
Gluten >20ppm	No	Poultry Product	S	No	Rennet		No
Soya/ Soya Products	No	Caffeine		No	Sesame		No
Rye	No	Casiene		No	Other Seeds		No
Barley	No	Celery	Celery No Whey			No	
Oats	No	Cocoa	Cocoa		Yeast and deriva	Yeast and derivatives	
Garlic	No	Crustaceans / SI	hellfish	No	Sulphites		YES
Meat & Meat Products	No	Molluscs		No	Benzoates		No
Pork Products	No	Lupin		No	Irradiated Mate	rial	No
Lamb Products	No	Peanuts		No	Hydrolysed Vege	etable Protein	No
Egg/Egg Products	No	Nuts		No	Added Natural C	Colour	No
Cows Milk & Milk Products	No	Unrefined Nut C	Dils	No	Artificial Preserv	/atives	No
Cheese	No	MRM		No	BHA / BHT		No
Lactose	No	Additives		No	Lecithin		No
Added Sugar	No	Azo Dyes		No	MSG		No
Added Salt	No	Artificial Colour		No	Hydrogenated /	Trans Fats	No
Animal Fat	No	Maize		No	Alcohol		No
Fish Products	No	Mustard		No	Artificial Sweete	eners	No
TECHNICAL APPROVAL		<u> </u>					
Name Anne Betty		Position	Senior Techn	ical Adv	isor	Issue Date	29/02/2024
Issue No 1						1	