



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:	Silverskin onions
Secondary Description:	Silverskin onions in vinegar
Pack & Size:	4 x 1.5kg
Outers Per Pallet:	56 box
Drained Weight:	900g e
Country of Origin:	Onions(NETHERLAND)
Ingredients:	Silverskin Onions, Water, Salt, Wine Vinegar, Brine (Water, Salt), Acidity Regulator (Acetic Acid), Preservatives (Potassium Sorbate, Sodium Benzoate, Potassium METABISULPHITE).
Instructions for Use:	Product is ready to eat.
Cooking Instructions:	N/A
Storage Instructions:	Store in a cool and dry place (8-25 °C temperature and 50-75% relative humidity). Do not expose to direct sunlight. High temperatures (>45°C) or high humidity (>80%) could significantly shorten the life of the product.
Date Marking:	BEST BEFORE END: 03(MONTH) 2024(YEAR)
Allergens:	For allergens, see ingredients in bold. Metabisulphite
May Contain Allergens:	None
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g (drained)	Per Portion
Energy kJ	105	0
Energy kcal	25	0
Fat	0.2	0.0
of which saturates	0.1	0.0
Carbohydrates	4.6	0.0
of which sugars	4.4	0.0
Fibre	1.8	0.0
Protein	0.3	0.0
Salt	4.5	0.0
Sodium (not declared on label)	1.80	0.00

TECHNICAL DETAILS

Shelf Life:	18 months
Shelf Life on Delivery to Lefktro UK Ltd:	18 months from the time of loading
Shelf Life Once Opened:	21 days
Temperature on Delivery:	MINIMUM 8°C MAXIMUM 25°C
Coding: Inner	LOT: L-XXXI, XXX=julian day in julian calendar; I= financial year . Method: Injket

Coding: Outer	The box has a sticker with the Dun14, batch, expiration date and product name, example of lot and expiration date: LOT: L-XXXI, XXX=julian day in julian calendar; I= financial year BBE: 03-2025 or 12-03-2024
Coding: Explanation	Best before End: 02=month; 2024= year LOT: L-XXXI, XXX=julian day in julian calendar; I= financial year

ORGANOLEPTICAL

Appearance:	Round
Colour:	White – yellowish white characteristic
Flavour:	Slightly acid
Odour:	Alliaceous
Texture:	Firm
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	No		
Coeliacs (Gluten Free)	Yes		Nut Allergy Sufferer	Yes		
Kosher (Certified)	No		Lactose Intolerant Diet	Yes		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Weight	MIN 898,5g	Each production	Balance

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	3.4±0.4	Each hour during production	pH-meter
Salt	4.5% ±1.5	Each hour during production	Potentiometric method
Acetic Acidity	2.5% ±0.5	Each hour during production	Tritation

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
E. Coli	< 10 cfu/g	Annual	COUNT
Salmonella	absence/25g	Annual	DETECTION
L. Monocytogenes	<100 cfu/g	Annual	DETECTION
Aerobic mesophilic	<10 ⁵ cfu/g	Annual	COUNT

PESTICIDE RESIDUES

MULTI-WASTE limit: according to European legislation
MULTILIQUIDS

PACKAGING

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

Primary Packaging (Inner)	Bucket	Plastic(PP)	Bucket : 56 (+/-1,5)g Height: 134,5mm Diameter: 118,5mm	Y	Y
	Lid	Plastic(PP)	Lid. 17.3 (+/-1g) Lid diameter: 146mm Lid height: 9mm Height with lid: 135,5mm	Y	Y
Secondary Packaging (Outer)	Box	Carboard	340mmx340mmx3148m m 261g	Y	Y
Tertiary Packaging (shrinkwrap etc.)	Pallet	Wood	800 x 1200 mm 25kg	Y	Y
	Shrink wrap	Plastic (LDPE)	80g Dimensions N/A	Y	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	Yes
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	Yes
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	10/09/2024
Issue No	(1 for initial spec)				