



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:
Secondary Description:
Pack & Size:
Outers Per Pallet:
Drained Weight:
Country of Origin:
Ingredients:

Instructions for Use:
Cooking Instructions:
Storage Instructions:
Date Marking:
Allergens:

SLICED BLACK OLIVES
STERILISED SLICED BLACK OLIVES IN BRINE
3 X 4,1 kg
56 - 84 (56 UNITS)
2000g
SPAIN
Water, Sliced Black Olives, Salt, Stabiliser (Ferrous Gluconate)
N/A
N/A
KEEP IN COOL AND DRY PLACE.
BEST BEFORE: SEE ON BASE: DD/MM/YYYY
N/A
NO CONTAIN ALLERGENS
NO

May Contain Allergens:
Modified Atmosphere Pack:

NUTRITION INFORMATION

AS SOLD INFORMATION

Constituents
Energy kJ
Energy kcal
Fat
 of which saturates
Carbohydrates
 of which sugars
Fibre
Protein
Salt

Portion Size g	25
Per 100g (drained)	Per Portion
589	147
143	36
15.0	3.8
2.3	0.6
0.0	0.0
0.0	0.0
3.0	0.8
0.5	0.1
1.8	0.4

Sodium (not declared on label)

0.70	0.18
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TECHNICAL DETAILS

Shelf Life:
Shelf Life on Delivery to Lefktro UK Ltd:
Shelf Life Once Opened:
Temperature on Delivery:
Coding: Inner
Coding: Outer
Coding: Explanation

1095 DAYS			
730 DAYS			
7 DAYS			
MINIMUM	0	MAXIMUM	40
L JJJYYY HH:HH			
STCKER WITH BRAND + PRODUCT + EAN 13 + DUN 14			
L JJJYYY HH:HH			

ORGANOLEPTICAL

Appearance:

Colour:

Flavour:

Odour:

Texture:

Is the product packed to a known standard, e.g. Campden Grade?

SLICED OLIVES IN CLEAR BRINE SOLUTION

BLACK COLOUR. TYPICAL OF VARIETY

MILD, SALTINESS

RIPE

FIRM

YES

SUITABLE FOR

Vegetarians

Vegans

Coeliacs (Gluten Free)

Kosher (Certified)

YES

YES

YES

YES

Halal (Certified)

Low Salt Diet

Nut Allergy Sufferer

Lactose Intolerant Diet

NO

NO

YES

YES

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
DRAINED WEIGHT (g)	1970 - 2030	1 LOT EACH HOUR	WEIGHING
NET WEIGHT (g)	4038,5 - 4161,5	1 LOT EACH HOUR	WEIGHING
SOFT, WRINKLE OR FIBROUS FRUITS (%)	≤ 6	1 LOT EACH HOUR	COUNT
DEFECTS OF EPIDERMIS AFFECTING PULP	≤ 12	1 LOT EACH HOUR	COUNT
DEFECTS OF EPIDERMIS WITHOUT AFFECTING PULP (%)	-	1 LOT EACH HOUR	COUNT
PEDUNCLES	≤ 3	1 LOT EACH HOUR	COUNT
ROTATED FRUITS (%)	≤ 5	1 LOT EACH HOUR	COUNT
EMPTY (%)	≤ 10	1 LOT EACH HOUR	COUNT
STONES AND FRAGMENTS OF STONE (%)	≤ 1	1 LOT EACH HOUR	COUNT
SUM OF TOTAL DEFECTS (%)	≤ 17	1 LOT EACH HOUR	COUNT
STRANGE SUBJECTS INOCUAS (unit/kg)	1	1 LOT EACH HOUR	COUNT

CHEMICAL

Parameter	Tolerance	Frequency	Method
PH	5,0 - 9,0	1 LOT EACH HOUR	PH-METER
SALT (%)	1,5 - 3,0	1 LOT EACH HOUR	MOHR METHOD

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
STERILISED PRODUCT	Fo >15	N/A	N/A

PESTICIDE RESIDUES

REGULATION (CE) 396/2005

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	TIN	153 mm diameter x 245 mm height	286 g
Secondary Packaging (Outer)	CARDBOARD TRAYS	465 mm large x 158 mm width	56 g
	SHRINK FILM	465 mm large x 158 mm width x 245 mm height	10 g

Tertiary Packaging (shrinkwrap etc.)	PALLET WRAP	1200 mm large x 1000 mm width x 150 mm height	25 kg
	RETRACTIL TRAY	1200 mm large x 1000 mm width x 1400 mm height	80 g
	PALLET COVER	1200 mm large x 800 mm width	25 g

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	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	05/09/2022
Issue No	2				