



Delivering great value Mediterranean products from the everyday to the exclusive

t 01460 242 588 e sales@lefkstro.co.uk www.lefkstro.co.uk

Lefktro UK Ltd, Unit 3D, Lopen Business Park, Mill Lane, Lopen, Somerset TA13 5JS

PRODUCT LABEL

Product Title:	SURFINE CAPERS
Secondary Description:	CAPERS IN BRINE
Pack & Size:	1650G X 6
Outers Per Pallet:	120
Drained Weight:	950g
Country of Origin:	GREECE
Ingredients:	Capers, Water, Salt, Acidity Regulator (Acetic Acid)
Instructions for Use:	NA
Cooking Instructions:	NA
Storage Instructions:	Store in a cool,dry place. Refrigerate after opening and consume within 10 days
Date Marking:	Best Before: see on package, PRINTED ON THE LID
Allergens:	3) No allergen advice needed.
May Contain Allergens:	NO
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g, drained	Per Portion
Energy kJ	196	0
Energy kcal	47	0
Fat	0.9	0.0
of which saturates	0.2	0.0
Carbohydrates	4.9	0.0
of which sugars	0.0	0.0
Fibre	3.2	0.0
Protein	2.3	0.0
Salt	5.9	0.0
Sodium (not declared on label)	2.36	0.00

TECHNICAL DETAILS

Shelf Life:	2 YEARS		
Shelf Life on Delivery to Lefktro UK Ltd:	22 MONTHS		
Shelf Life Once Opened:	Keep refrigerated maximum 10 days.		
Temperature on Delivery:	MINIMUM	Room temperature	MAXIMUM Room
Coding: Inner	Ink Jet		
Coding: Outer	None		

Coding: Explanation	CAMMDDYYSP (CA: code, MM: month, DD: day, YY:, year, S: shift, P: pallet number (ex. 01, 02) BB DD/MM/YYYY
---------------------	--

ORGANOLEPTICAL	
Appearance:	Calibrated and uniform
Colour:	Green
Flavour:	Salty, Acid
Odour:	Pleasing
Texture:	Firm
Is the product packed to a known standard, e.g. Campden Grade?	NA

SUITABLE FOR					
Vegetarians	YES		Halal (Certified)	NO	
Vegans	YES		Low Salt Diet	NO	
Coeliacs (Gluten Free)	YES		Nut Allergy Sufferer	YES	
Kosher (Certified)	YES		Lactose Intolerant Diet	YES	

PHYSICAL STANDARDS			
Parameter	Tolerance	Frequency	Method
Defects	≤ 5%	Each lot	Visual
Colour	≤ 5%	Each lot	Visual
Foreign matter	Exempt	Each lot	Visual

CHEMICAL			
Parameter	Tolerance	Frequency	Method
pH	max 3.5	EVERY BATCH	pH meter
SALT	5-7%	EVERY BATCH	Titration
ACID	1,5-2,0%	EVERY BATCH	Titration

MICROBIOLOGICAL			
Organism	Tolerance	Frequency	Method
Total aerobic microorganisms 30oC	< 1000 cfu/gr	Yearly	Count
Sulfite-reducing anaerobes	<10 cfu/gr	Yearly	Count
Yeast & Moulds	< 1000 cfu/gr	Yearly	Count

PESTICIDE RESIDUES	YES, Internal lab: Agri Screen test for every batch of raw material, External lab: Analysis on final product
--------------------	--

PACKAGING					
Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Jar	PET	112 X 182 mm (diam. X height) - 65g	0%	y
	Cap	PET	79mm diam.-20g	0%	
Secondary Packaging (Outer)	CARTONBOX	cardboard	230 x 340 x 185 mm - 210g	100%	y
Tertiary Packaging (shrinkwrap etc.)	Pallet & shrink	Wood , plastic	1000 x 1200 x 1680 cm - 20kg	0% / 0%	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	Casiene	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	25/10/2022
Issue No	2				