



Delivering great value Mediterranean products from the everyday to the exclusive

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

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

PRODUCT LABEL

Product Title:	VEGAN PESTO
Secondary Description:	SAUCE OF CHOPPED BASIL AND SUNFLOWER OIL
Pack & Size:	6 x 980g
Outers Per Pallet:	140 PACKS
Drained Weight:	NOT APPLICABLE
Country of Origin:	ITALY
Ingredients:	Basil (59%), Sunflower Oil (26%), Water, Potato Flakes, Salt, Sugar, Extra Virgin Olive Oil, Garlic, Acidity Regulator (Lactic Acid), Antioxidant (Ascorbic Acid).
Instructions for Use:	HEAT BRIEFLY
Cooking Instructions:	NA
Storage Instructions:	STORE AT ROOM TEMPERATURE - AFTER OPENING KEEP REFRIGERATED AND CONSUME WITHIN 5 DAYS
Date Marking:	Best Before End (MM-YYYY) see neck of the jar
Allergens:	NONE DECLARED
May Contain Allergens:	NONE
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g	Per Portion
Energy kJ	1134	0
Energy kcal	275	0
Fat	26.0	0.0
of which saturates	2.9	0.0
Carbohydrates	7.1	0.0
of which sugars	1.9	0.0
Fibre	2.6	0.0
Protein	1.8	0.0
Salt	2.0	0.0
Sodium (not declared on label)	0.78	0.00

TECHNICAL DETAILS

Shelf Life:	24 MONTHS
Shelf Life on Delivery to Lefktro UK Ltd:	18 MONTHS
Shelf Life Once Opened:	5 days - stored in refrigerator
Temperature on Delivery:	MINIMUM 0°C MAXIMUM 35°C
Coding: Inner	Lot: The lot consists of 6 numbers: 1 number of internal coding; 2-3 years of production; 4-5-6-Julian Day.

Coding: Outer	Lot: The lot consists of 6 numbers: 1 number of internal coding; 2-3 years of production; 4-5-6-Julian Day.				
Coding: Explanation	BBE: MM / YYYY				
ORGANOLEPTICAL					
Appearance:	Creamy green glossy colour. Some oil separation visible in the jar and when on plate.				
Colour:	Green - colour may change lightly during shelf-life				
Flavour:	Fresh taste of basil with oil				
Odour:	Basil and vegetable oil aroma.				
Texture:	Thick, spoonable				
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)	NO		Lactose Intolerant Diet	YES	
PHYSICAL STANDARDS					
Parameter	Tolerance	Frequency	Method		
NA	NA	NA	NA		
CHEMICAL					
Parameter	Tolerance	Frequency	Method		
pH	>4,20 ± 0,2	On each batch	potentiometric analysis		
MICROBIOLOGICAL					
Organism	Tolerance	Frequency	Method		
CBT Stability analysis	10000 ufc/gr	On each Lot	UNI EN ISO 4833:2004 Colony count at 30°C		
PESTICIDE RESIDUES		The limit of pesticides is that indicated by the Ministerial Decree of 13/06/2007 - Annex 1; no pesticides detected on the finished product at random with monthly plan			
PACKAGING					
Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	JAR & LID	POLYPROPYLENE	JAR MM 96X96X157H LID MM 96X96 JAR 50G LID 15G	0	Y
Secondary Packaging (Outer)	SHRINK WRAP	PLASTIC+PAPER	290X200X160 MM 30G	SHRINK WRAP 0% PAPER 100%	Y
Tertiary Packaging (shrinkwrap etc.)	PALLET SHRINK FILM	WOOD PLASTIC	PALLET 100x120CM FILM NOT STANDARD	0	N
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	YES	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	YES	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	18/10/2022
Issue No	3				