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## PRODUCT LABEL

Product Title:	<b>WHOLE ARTICHOKE IN BRINE</b>
Secondary Description:	<b>WHOLE ARTICHOKE 30-40 IN BRINE</b>
Pack & Size:	6x2500g
Outers Per Pallet:	70
Drained Weight:	1200g
Country of Origin:	Italy
Ingredients:	Artichokes, Water, Salt, Acidity Regulator (Citric Acid), Antioxidant (L-Ascorbic Acid).
Instructions for Use:	Ready to use.
Cooking Instructions:	
Storage Instructions:	Store in a dry place and away from sources of heat. Once the product is opened, cover with the brine, keep refrigerated and consume within 5 days
Date Marking:	Best Before
Allergens:	<b>May contain CELERY and SULPHITES</b>
May Contain Allergens:	<b>none</b>
Modified Atmosphere Pack:	no

## NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	
Constituents	Per 100g (drained)	Per Portion
Energy kJ	97	0
Energy kcal	23	0
Fat	0.1	0.0
of which saturates	0.1	0.0
Carbohydrates	2.1	0.0
of which sugars	1.6	0.0
Fibre	3.2	0.0
Protein	1.9	0.0
Salt	3.8	0.0

Sodium (not declared on label)	1.52
Alcohol (not declared on label)	
Organic Acids (not declared on label)	

## TECHNICAL DETAILS

Shelf Life:	36 months from date production
Shelf Life on Delivery to Lefktro UK Ltd:	24months
Shelf Life Once Opened:	5 days

Temperature on Delivery:	MINIMUM	ambient	MAXIMUM	ambient
Coding: Inner	inkjet			
Coding: Outer	inkjet			
Coding: Explanation	Best Before DD/MM/YYYY Batch code eg. IBTC86; ITC= acronym of our factory; B= ministerial letter that indicates the year of the production (B=2017); 86= sequential number of the day (86= 27 of March)			

#### ORGANOLEPTICAL

Appearance:	Whole artichokes in liquid
Colour:	Yellow uniform
Flavour:	Pleasant, typical of the product
Odour:	Pleasant, typical of the product
Texture:	Solid and compact
Is the product packed to a known standard, e.g. Campden Grade?	NO

#### SUITABLE FOR

Vegetarians	Yes	Halal (Certified)	no
Vegans	no	Low Salt Diet	no
Coeliacs (Gluten Free)	no	Nut Allergy Sufferer	no
Kosher (Certified)	no	Lactose Intolerant Diet	no

#### PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
glass	absent	every two hours	X-ray
steel	absent	every two hours	X-ray

#### CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	< 4.30	on each lot	pH meter
Salt	3%+/- 0.8	on each lot	Titration

#### MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
yeasts and moulds	<100	every three months	ISO 21527-2:2008
Coliform bacteria	<10	every three months	ISO 21527-2:2008
E. Coli	<10	every three months	ISO 16649-2:2001
Salmonella	Absent	every three months	UNI EN ISO6579-1:2020
Listeria monocytogenes	Absent	every three months	UNI EN ISO 11290-1:2017
Clostridium perfringens	<10	every three months	UNI EN ISO 7937:2005

#### PESTICIDE RESIDUES

Multiresidual UNI EN 15662:2018 (extended level)

#### PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Tin	tinplate	155mmx151.5mm, 240gr	N/A	Yes
Secondary Packaging (Outer)	Film	plastic	48,2mmx32,5mmx15,5 mm, 56gr;	N/A	Yes
	Tray	termopack, cardboard	482mmx325mm, 69 gr		

Tertiary Packaging (shrinkwrap etc.)	Pallet Wrap  Pallet	plastic shrinkwrap, wooden pallet	100 cm x 120 cm	N/A	Yes
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#### 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	yes	Whey	no
Oats	no	Cocoa	no	Yeast and derivatives	no
Garlic	no	Crustaceans / Shellfish	no	Sulphites	yes
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	28/06/2024
Issue No	2				