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PRODUCT LABEL					
Product Title:	WHOLE ARTICHOKES 5/7 IN BRINE				
Secondary Description:	WHOLE ARTICHOKES IN BRINE				
Pack & Size:	12x400g e				
Outers Per Pallet:	195				
Drained Weight:	190g				
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 and away from sources of heat. Once the product is opened, cover with the government liquid, keep refrigerated and consume within 5 days				
Date Marking:	Best Before (on the lid)				
Allergens:	No allergen advice needed.				
May Contain Allergens:	May contain CELERY and SULPHITES				
Modified Atmosphere Pack:	no				
NUTRITION INFORMATION					
AS SOLD INFORMATION	Portion Size g/ml				

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	3.79	0.0

Sodium (not declared on label)

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:

Shelf Life Once Opened:

24 months

5 days

WHOLE ARTICHOKES 5-7 IN BRINE APA003 V2 CHECKED.xlsx

Temperature on Delivery:	MINIMUM	ambient		MAXIMUM		ambient		
Coding: Inner	inkjet	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 producion (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	no			
Vegans	no	Low Salt Diet	foror	no				
Coeliacs (Gluten Free) Kosher (Certified)	no no	Nut Allergy Suf Lactose Intolera		no no				
PHYSICAL STANDARDS	HO			1110				
Parameter	Tolerance	Frequency		Method				
glass	absent	every two ho	ours	X-ray				
steel	absent	every two ho			X-ray			
CHEMICAL								
Parameter	Tolerance	Frequency		Method				
Ph	< 4.30	on each lot			pH meter			
Salt	3%+/- 0.8	on each lot	on each lot		Titration			
MICROBIOLOGICAL								
Organism	Tolerance	Frequency	Method					
yeasts and moulds	<100	every three i	months ISO 21527-2		:2008			
Coliform bacteria	<10	every three i	months ISO 21527-2		:2008			
E.Coli	<10	every three i	months ISO 16649-2		::2001			
Salmonella	Absent	every three i	months UNI EN ISO6		579-1:2020			
Listeria monocytogenes	Absent	every three i	nonths UNI EN ISO 1		11290-1:2017			
Clostridium perfringens	<10	every three i	months UNI EN ISO		7937:2005			
PESTICIDE RESIDUES	Multiresidual UNI E	N 15662:2018 (exten	ded level)					
PACKAGING								
Туре	Component	Material	Dimensions & Weight		% from	Recyclable?		
					recycled			
	-				material	v		
Primary Packaging (Inner)	Tin	tinplate	72.8mmx109mm, 52gr		N/A	Yes		
Secondary Packaging (Outer)	Film	plastic	pack, 5,5gr;		Yes			
, 5 5 (5 - 1 - 2)		termopack,			•			
	Tray	cardboard						

Tertiary Packaging (shrinkwrap etc.)	Pallet Wrap Pallet		plastic shrinkwrap, wooden pallet	100 cm x 120 cm		N/A	Yes		
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		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		<u>_</u>				_			
Name Anne Betty		Position	Senor Techni	ical Advisor		Issue Date	07/05/2024		
Issue No 2									