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PRODUCT LABEL

KALAMATA OLIVES EXTRA LARGE Product Title:

Whole Kalamata Olives in Brine with Red Wine Vinegar Secondary Description:

Pack & Size: 8,5 Kg x 2 PACKS PER CARTON

Outers Per Pallet: 64

Drained Weight: 5 Kg

GREECE Country of Origin:

KALAMATA OLIVES, WATER, SEA SALT, RED WINE VINEGAR (3%), EXTRA VIRGIN OLIVE OIL (0.02%) Ingredients:

KEEP OLIVES SUBMERGED TO PACKAGING MEDIUM. Instructions for Use:

Cooking Instructions:

STORE AT AMBIENT TEMPERATURE. Storage Instructions:

Always keep product submerged in brine and put a film of edible oil on the top until next use. Close the lid after

opening, so there is no direct exposure to the air and keep product away from heat and light.

Date Marking: BEST BEFORE ON THE LABEL

Allergens: 3) No allergen advice needed.

May Contain Allergens: NO

NO Modified Atmosphere Pack:

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	20
Constituents	Per 100g (drained)	Per Portion
Energy kJ	1016	203
Energy kcal	247	49
Fat	25.0	5.0
of which saturates	3.0	0.6
Carbohydrates	1.0	0.2
of which sugars	0.0	0.0
Fibre	5.0	1.0
Protein	2.0	0.4
Salt	4.5	0.9

1.80 0.36 Sodium (not declared on label)

TECHNICAL DETAILS

Shelf Life:

Shelf Life on Delivery to Lefktro UK

Ltd:

24 MONTHS

23 MONTHS

Shelf Life Once Opened: Once opened the shelf life of olives is 24 months under the appropriate storage conditions. (Closed lid, so there is no direct exposure to the air, product away from heat and light and olives

totally immersed in packaging medium with a film of oil on the top and the package totally full

with brine 8% sea salt).

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Tertiary Packaging (shrinkwrap etc.)	PALLET,	SHRINK WRAP	WOOD	1,00 x 1	1,20 m, 25 Kg	0	Υ
PRODUCT CONTAINS INFORMA	TION						
Wheat & Wheat Derivatives	NO	Beef Products		NO	Poultry		NO
Gluten >20ppm	NO	Poultry Produc	cts	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 Ma	aterial	NO
Lamb Products	NO	Peanuts		NO	Hydrolysed Vegetable Protein		NO
Egg/Egg Products	NO	Nuts		NO	Added Natura	al Colour	NO
Cows Milk & Milk Products	NO	Unrefined Nut	Oils	NO	Artificial Pres	ervatives	NO
Cheese	NO	MRM		NO	BHA / BHT		NO
Lactose	NO	Additives		NO	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 Swe	eteners	NO
LAUNCH DATE	45601						
TECHNICAL APPROVAL							
Name Anne Betty		Position Senior Te		hnical Adv	nnical Advisor		06/11/2024
Issue No 4							