



Delivering great value Mediterranean products from the everyday to the exclusive

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

PRODUCT LABEL

Product Title:	Minced Black Truffle
Secondary Description:	Minced Black Truffle in Extra Virgin Olive Oil and Olive Oil. 27% Olive Oil.
Pack & Size:	480g e X 6 in each outer
Outers Per Pallet:	48
Drained Weight:	N/A
Country of Origin:	UK
Ingredients:	Black Truffles (Aestivum) (70%), Extra Virgin Olive Oil, Olive Oil, Salt, Flavouring
Instructions for Use:	N/A
Cooking Instructions:	N/A
Storage Instructions:	Store in a cool dry place, refrigerate once opened consume within 1 month
Date Marking:	Best Before printed on side of jar
Allergens:	3) No allergen advice needed.
May Contain Allergens:	N/A
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	100
Constituents	Per 100g	Per Portion
Energy kJ	1295	1295
Energy kcal	314	314
Fat	28.9	0.0
of which saturates	4.2	4.2
Carbohydrates	3.0	3.0
of which sugars	0.9	0.9
Fibre	9.7	9.7
Protein	5.7	5.7
Salt	0.8	0.8
Sodium (not declared on label)	0.32	0.32

TECHNICAL DETAILS

Shelf Life:	24 Months
Shelf Life on Delivery to Lefktro UK Ltd:	18 months
Shelf Life Once Opened:	keep refrigerated, consume within 1 month
Temperature on Delivery:	MINIMUM 5 MAXIMUM 20
Coding: Inner	inj jet
Coding: Outer	printed label

Coding: Explanation

05.2021 indicates the best before month and year L9123 indicates a lot number of 9 indicating the year and a three digit Julian code which represent the day of production

ORGANOLEPTICAL

Appearance:	Dark brown minced appearance in a golden liquid
Colour:	Dark brown and variations
Flavour:	Earthy strong black truffle
Odour:	Truffle
Texture:	Minced truffle covered in oil
Is the product packed to a known standard, e.g. Campden Grade?	No

SUITABLE FOR

Vegetarians	Yes		Halal (Certified)	Yes		
Vegans	Yes		Low Salt Diet	Yes		
Coeliacs (Gluten Free)	Yes		Nut Allergy Sufferer	Yes		
Kosher (Certified)	Yes		Lactose Intolerant Diet	Yes		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Taste and characteristic soft smell, free of strange and / or stale flavors and smells.	very slight variance on colour but no off flavours or smells	every batch	product release daily panels

CHEMICAL

Parameter	Tolerance	Frequency	Method
Nutritional testing	None	before product launch	sample sent to UKAS food testing lab

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Total Count 30°C 48hr cfu / g M1	<100	at product development and in the event of any questions concerning illness of product	sample to to UKAS accredited food testing lab
E. coli cfu /g M14	<10	at product development and in the event of any questions concerning illness of product	sample to to UKAS accredited food testing lab
Presumptive Enterobacteriaceae cfu / g M10	<10	at product development and in the event of any questions concerning illness of product	sample to to UKAS accredited food testing lab
S. aureus cfu / g M4	<10	at product development and in the event of any questions concerning illness of product	sample to to UKAS accredited food testing lab
Salmonella spp D / ND in 25g M22	ND	at product development and in the event of any questions concerning illness of product	sample to to UKAS accredited food testing lab
Listeria spp D / ND in 25g M5	ND	at product development and in the event of any questions concerning illness of product	sample to to UKAS accredited food testing lab

PESTICIDE RESIDUES		N/A			
PACKAGING					
Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Jar Lid	Glass Metal	130mm x 120mm, 297g 85 x 10mm, 12g	0	Y
Secondary Packaging (Outer)	Cardboard box	Card	165 x 240 x 104mm, 140g	0	Y
Tertiary Packaging (shrinkwrap)	clear stretch pallet wrap	Plastic	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	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 No	2		Issue Date	09/05/2022	