



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:
Secondary Description:
Pack & Size:
Outers Per Pallet:
Drained Weight:
Country of Origin:

Ingredients:

Instructions for Use:

Cooking Instructions:

Storage Instructions:

Date Marking:

Allergens:

May Contain Allergens:

Modified Atmosphere Pack:

Pasta Reggia Fettucce a Nidi

Durum Wheat Semolina Pasta

24 x 500g

92

N/A

Country of farming WHEAT: EU (Italy, France, Greece) and non EU (Canada, USA, Mexico, Kazakhstan); country of milling : ITALY; country of producing pasta and packaging : ITALY

Durum WHEAT Semolina, Water.

N/A

Put pasta in boiling salt water. Wait for the cooking time, it is 9 minutes. Drain well. Serve still hot.

Store in a cool and dry place

Best Before (located on back of pack)

For allergens, including cereals containing gluten, see ingredients in bold. Wheat

may contain MUSTARD and SOY

no

NUTRITION INFORMATION

AS SOLD INFORMATION

Constituents

Energy kJ

Energy kcal

Fat

of which saturates

Carbohydrates

of which sugars

Fibre

Protein

Salt

| | |
|----------------|-------------|
| Portion Size g | 80 |
| Per 100g | Per Portion |
| 1525 | 1220 |
| 360 | 288 |
| 1.3 | 1.0 |
| 0.2 | 0.2 |
| 73.0 | 58.4 |
| 3.0 | 2.4 |
| 2.9 | 2.3 |
| 12.5 | 10.0 |
| 0.0 | 0.0 |

Sodium (not declared on label)

| | |
|------|------|
| 0.00 | 0.00 |
|------|------|

TECHNICAL DETAILS

Shelf Life:

Shelf Life on Delivery to Lefktro UK

Shelf Life Once Opened:

Temperature on Delivery:

36 motnhs

24 months min

as by best before date if packet well closed

| | | | |
|---------|------------------|---------|------------------|
| MINIMUM | room temperature | MAXIMUM | room temperature |
|---------|------------------|---------|------------------|

Coding: Inner

3010A0112 --> 3 is the line; 010 is the day of producing pasta; A is the packing machine; 011 is the packing day; 2 is 2022

Coding: Outer

3010A0112 --> 3 is the line; 010 is the day of producing pasta; A is the packing machine; 011 is the packing day; 2 is 2022

Coding: Explanation

DD-MM-YYYY e.g. 11-01-2025 (best before date , 3 years from packing day)
3010A0112 --> 3 is the line; 010 is the day of producing pasta; A is the packing machine; 011 is the packing day; 2 is 2022 (traceability code)

ORGANOLEPTICAL

| | |
|--------------------------------------------|----------------------------------------------------------|
| Appearance: | Amber-yellow, unbroken |
| Colour: | Amber-yellow, homogeneous |
| Flavour: | typical flavour of wheat |
| Odour: | Typical without strange smells (like mould, or humidity) |
| Texture: | homogeneous |
| Is the product packed to a known standard, | No |

SUITABLE FOR

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

PHYSICAL STANDARDS

| Parameter | Tolerance | Frequency | Method |
|-----------|--------------------|-----------|----------------------|
| Width | 7 < 7,5 < 8mm | 3 months | internal measurement |
| Thickness | 1,1 < 1,15 < 1.2mm | 3 months | internal measurement |

CHEMICAL

| Parameter | Tolerance | Frequency | Method |
|------------------------|----------------------|----------------------|------------------------|
| Cadmium | max 0,10 mg/kg | 4 months on semolina | MI 02/730 rev. 08 2020 |
| Lead | max 0,20 mg/kg | 4 months on semolina | MI 02/730 rev. 08 2020 |
| deoxynivalenol | max 750 ug/kg | 4 months on semolina | POP 02/556 REV.07 2018 |
| pesticide residue | Regolamento CE | 4 months on semolina | UNI EN 15662:2018 |
| Glyphosate (herbicide) | max 10 mg/kg | 4 months on semolina | POP 02/883 rev.03 2019 |
| Mycotoxins | according to Reg. CE | 4 months on semolina | POP 02/556 REV.07 2018 |

MICROBIOLOGICAL

| Organism | Tolerance | Frequency | Method |
|-----------------------------------|------------------|-----------|-------------|
| Microorganism mesophylic | <10 ⁴ | 4 months | ISO 4833 |
| Staphylococcus coagulase positive | <100 | 4 months | ISO 6888-1 |
| Moulds & yeasts | <1000 | 4 months | NFV08-059 |
| E coli | < 100 | 4 months | ISO 16649-2 |
| Coliforms | < 1000 | 4 months | ISO 4832 |

PESTICIDE RESIDUES

EC Regulation 396/2005 as supplemented by EC Reg. 178/2006 which introduces Annex I (list of substances) and by EC Reg. 149/2008 which introduces Annexes II, III and IV on pesticide MRLs

PACKAGING

| Type | Type | Dimensions | Weight |
|--------------------------------------|-------------------------|-------------|--------|
| Primary Packaging (Inner) | PP 5 Bag | 810mmX470mm | 7,2g |
| Secondary Packaging (Outer) | corrugated carton (code | 270x210x270 | 500g |
| Tertiary Packaging (shrinkwrap etc.) | Shrink | | 500g |

PRODUCT CONTAINS INFORMATION

| | | | | | |
|---------------------------|-----|-------------------------|----|------------------------------|----|
| Wheat & Wheat Derivatives | yes | Beef Products | no | Poultry | no |
| Gluten >20ppm | yes | Poultry Products | no | Rennet | no |
| Soya/ Soya Products | yes | 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 | no | Lecithin | no |
| Added Sugar | no | Azo Dyes | no | MSG | no |
| Added Salt | no | Artificial Colour | no | Hydrogenated / Trans Fats | no |
| Animal Fat | no | Maize | no | Alcohol | no |
| Fish Products | no | Mustard | yes | Artificial Sweeteners | no |

TECHNICAL APPROVAL

Name Anne Betty Position Senior Technical Advisor Issue Date 23/01/2023
 Issue No (1 for initial spec)