



Delivering great value Mediterranean products from the everyday to the exclusive

t 01460 242 588 e sales@lefkstro.co.uk www.lefkstro.co.uk

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

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 Spaghetti

Durum Wheat Semolina Pasta

24 x 500g

96

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
length	230 < 255 < 260mm	3 months	internal measurement
Thickness	1,6 < 1,65 < 1.7mm	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

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	PP 5 Bag	215x330mm	5,6g
Secondary Packaging (Outer)	corrugated carton (code	290x160x270mm	200g
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	Casine	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 Position Issue Date

Issue No