



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:	ALIVE
Secondary Description:	Extra virgin olive oil - cold extraction superior category olive oil obtained directly from olives and solely by mechanical means
Pack & Size:	1L e x 12
Outers Per Pallet:	50
Drained Weight:	N/A
Country of Origin:	Blend of EU
Ingredients:	Extra Virgin Olive Oil
Instructions for Use:	N/A
Cooking Instructions:	PREPARATION OF SAUCE AND IN GENERAL ALL FOOD PREPARATION
Storage Instructions:	Keep cool and dry away from direct sunlight
Date Marking:	The best before is loacted on the back label
Allergens:	No allergen advice needed.
May Contain Allergens:	No
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size ml	15
Constituents	Per 100ml	Per Portion
Energy kJ	3404	511
Energy kcal	828	124
Fat	92.0	13.8
of which saturates	13.0	2.0
Carbohydrates	0.0	0.0
of which sugars	0.0	0.0
Fibre	0.0	0.0
Protein	0.0	0.0
Salt	0.0	0.0

Sodium (not declared on label)	0.00
Alcohol (not declared on label)	0.0
Organic Acids (not declared on label)	0.0

TECHNICAL DETAILS

Shelf Life:	18 months
Shelf Life on Delivery to Lefktro UK Ltd:	12 months
Shelf Life Once Opened:	12 months

Temperature on Delivery:	MINIMUM	5°C	MAXIMUM	18°C
Coding: Inner	L.AAGGGX (for example 15001A)			
Coding: Outer	L.AAGGGX (for example 15001A)			
Coding: Explanation	lot number: L.AAGGGX (for example 15001A). AA identifies the years of the production, GGG identifies the progressive day of the year in which the product is made. X identify the progressive identifies the progressive working within the day			

ORGANOLEPTICAL

Appearance:	A FAIRLY FLUID OIL
Colour:	BRIGHT GREEN COLOR WITH YELLOW SHADES
Flavour:	DELICATE FRUITY WITH ALMOND BACKGROUND
Odour:	DELICATE FRUITY WITH HINTS OF FRESH GRASS
Texture:	FLUID
Is the product packed to a known standard, e.g. Campden Grade?	N/A

SUITABLE FOR

Vegetarians	YES	Halal (Certified)	YES
Vegans	NO	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
Appearance	A FAIRLY FLUID OIL	every batch of oil	visual inspection
Colour	BRIGHT GREEN COLOR WITH YELLOW SHADES	every batch of oil	visual inspection
Flavour	DELICATE FRUITY WITH ALMOND BACKGROUND	every batch of oil	organoleptic
Odour	DELICATE FRUITY WITH HINTS OF FRESH GRASS	every batch of oil	organoleptic
Texture	FLUD	every batch of oil	visual inspection

CHEMICAL

Parameter	Tolerance	Frequency	Method
Acidity	max 0,8%	every batch of oil	Reg.(EU) 2022/2104
Peroxide value	MAX 20	every batch of oil	Reg.(EU) 2022/2104
k232	MAX 2,5	every batch of oil	Reg.(EU) 2022/2104
k270	MAX 0,22	every batch of oil	Reg.(EU) 2022/2104

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
N/A	N/A	N/A	N/A

PESTICIDE RESIDUES

LEGAL LIMITS

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Bottle Cap (Shell+Wad+Pourer)	Bottle:Glass Shell:Aluminum Wad+Pourer:LDPE	Bottle:D 85,8 mm H 267,7 mm; 430g Shell:D 35 mm H 24 mm; 2,033 g Wad+Pourer: D 31,8 mm H 13 mm; 3,6 g	Bottle:60-75 Cap:0	Bottle:Y Cap:Y

Secondary Packaging (Outer)	CARTON CARDBOARD BEEHIVE	CARD CARD	377*281*285mm; 350g 355x265x185mm; 107g	>49 100	Y Y
Tertiary Packaging (shrinkwrap etc.)	SHRINK WRAP	PLASTIC	Not standard	0	Y

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	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	NO	Artificial Sweeteners	NO

LAUNCH DATE

31/03/2025

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	31/03/2025
Issue No	3				