



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:	BALSAMIC VINEGAR OF MODENA IGP FATTORIA ESTENSE 5L
Secondary Description:	NA
Pack & Size:	5Le X 2
Outers Per Pallet:	108 CASES PER PALLET (100 X 120 CM)
Drained Weight:	NA
Country of Origin:	ITALY
Ingredients:	Wine Vinegar (SULPHITES), Concentrated Grape Must (SULPHITES), Colour (SULPHITE Amonia Caramel).
Instructions for Use:	CONDIMENT, PRODUCT FOR COOKING
Cooking Instructions:	ROW OR IN PREPARATION OF VARIOUS DISHES ALSO COOKED
Storage Instructions:	BETTER AVOID LENGTHENED AND DIRECT EXPOSURE TO SUN RAYS. BETTER KEEP TEMPERATURE BETWEEN 5 AND 50 Celsius degrees.
Date Marking:	not subject to deterioration and expiration. EU Regulation exempt vinegar from the indication of date of minimum durability
Allergens:	1) For allergens, see ingredients in bold. SULPHITES
May Contain Allergens:	NA
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size ml	15
Constituents	Per 100ml	Per Portion
Energy kJ	323	48
Energy kcal	76	11
Fat	0.0	0.0
of which saturates	0.0	0.0
Carbohydrates	14.0	2.1
of which sugars	14.0	2.1
Fibre	0.0	0.0
Protein	0.4	0.1
Salt	0.0	0.0
Sodium (not declared on label)	0.01	0.00

TECHNICAL DETAILS

Shelf Life:	Not subject to deterioration and expiration. EU regulation, exempt vinegar from the indication of date of minimum durability.
Shelf Life on Delivery to Lefktro UK Ltd:	Not subject to deterioration and expiration. EU regulation, exempt vinegar from the indication of date of minimum durability.
Shelf Life Once Opened:	NA. Better avoid lengthened and direct exposure to sun rays. Better keep temperature between 5 and 50 Celsius degrees.

Temperature on Delivery:	MINIMUM	5	MAXIMUM	50
Coding: Inner	Batch number			
Coding: Outer	Batch number			
Coding: Explanation	Batch number is composed by 4 digits: the first indicates the year, the others indicate the progressive number of production during the year: es. L9123 is the 123rd production of the year 2009			

ORGANOLEPTICAL

Appearance:	LIQUID
Colour:	DARK BROWN
Flavour:	BALSAMIC
Odour:	INTENSE
Texture:	SYRUPY
Is the product packed to a known standard, e.g. Campden Grade?	n/a

SUITABLE FOR

Vegetarians	YES	Halal (Certified)	NO	
Vegans	YES	Low Salt Diet	YES	
Coeliacs (Gluten Free)	YES	Nut Allergy Sufferer	YES	
Kosher (Certified)	NO	Lactose Intolerant Diet	YES	

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
DENSITY- SPECIFIC GRAVITY 20°C	≥ 1,07	EACH BATCH	OIV MA-AS2-01A R2009

CHEMICAL

Parameter	Tolerance	Frequency	Method
TOTAL ACIDITY AS ACETIC ACID	≥ 6	EACH BATCH	DM 12/3/86 G.U. 161 del 14/7/86 ALL II
ALCOHOL CONTENT BY VOLUME	≤ 1,5	EACH BATCH	DM 12/3/86 G.U. 161 del 14/7/86 ALL V
REDUCING SUGARS AS INVERTED SUGARS	≥ 110 g/l	EACH BATCH	MI 004 REV 11 2013
TOTAL DRY EXTRACT	≥ 30 g/l	EACH BATCH	DM 12/3/86 G.U. 161 del 14/7/86 ALL VI
TOTAL DRY EXTRACT SUGAR DEDUCTED	± 9,4	EACH BATCH	DM 12/3/86 G.U. 161 del 14/7/86 ALL VI
TOTALE SULPHUROUS ANHYDRIDE	≤ 100 mg/l	EACH BATCH	MI 073 REV 2 2013
ASHES	≥ 2,5 g/l	EACH BATCH	OIV - RESOLUTION OENO 58/2000
LEAD	< 0,3 mg/l	3 TIMES A YEAR	DM 12/3/86 GU SO N.161 14/7/86
COPPER	< 1 mg/l	3 TIMES A YEAR	OIV-Resolution OENO 64/2000
ZINC	< 5 mg/l	3 TIMES A YEAR	DM 12/3/86 GU SO N.161 14/7/86

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
NA	0	0	0

PESTICIDE RESIDUES	No episodes of high levels of pesticides in the company's history; compliance with limits is guaranteed by the raw material supplier; periodic checks of conformity on the finished product are therefore deemed sufficient (METHOD GC-MS)
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PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Can + Cap	plastic	17x15,5x26 250g	0	Y

Secondary Packaging (Outer)	Carton Box	Cardboard	32x18x26,5 50g	0	Y
Tertiary Packaging (shrinkwrap etc.)	Shrink Wrap	Plastic	100g	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	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	YES
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	NO	Artificial Colour	YES	Hydrogenated / Trans Fats	NO
Animal Fat	NO	Maize	NO	Alcohol	NO
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO

LAUNCH DATE

21/01/2025

TECHNICAL APPROVAL

Name	Anne Betty	Position	Consultancy Manager	Issue Date	04/02/2026
Issue No	5				