LEFKTRO FINE FOODS

Delivering great value Mediterranean products from the everyday to the exclusive

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## PRODUCT LABEL

| | |
|---|---|
| Product Title: | **Blossom Honey** |
| Secondary Description: | **Pasteurised blossom honey** |
| Pack & Size: | 6x 3kg |
| Outers Per Pallet: | 57 |
| Drained Weight: | NA |
| Country of Origin: | China Vietnam India Cuba Argentina Mexico * This list includes all possible countries; each production will include approximately 4 |
| Ingredients: | Blossom Honey |
| Instructions for Use: | No prior preparation is required- due to its nature honey tends to solidify. Not suitable for children under 12 months old |
| Cooking Instructions: | No prior preparation needed |
| Storage Instructions: | Keep in a cool dry place preferably protected from light . |
| Date Marking: | Best Before: FRONT OF PACK |
| Allergens: | **No allergen advice needed.** |
| May Contain Allergens: | **N/A** |
| Modified Atmosphere Pack: | No |

## NUTRITION INFORMATION

| AS SOLD INFORMATION | Portion Size g | 21 |
|---|---|---|
| Constituents | Per 100g | Per Portion |
| Energy kJ | 1406 | 295 |
| Energy kcal | 331 | 69 |
| Fat | 0.0 | 0.0 |
| of which saturates | 0.0 | 0.0 |
| Carbohydrates | 82.5 | 17.3 |
| of which sugars | 76.2 | 16.0 |
| Fibre | 0.1 | 0.0 |
| Protein | 0.2 | 0.0 |
| Salt | 0.0 | 0.0 |

| | | |
|---|---|---|
| Sodium (not declared on label) | 0.00 | 0.00 |

## TECHNICAL DETAILS

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|---|---|---|---|---|
| Shelf Life: | 2 YEARS FROM PRODUCTION DATE | | | |
| Shelf Life on Delivery to Lefktro UK Ltd: | 640 days | | | |
| Shelf Life Once Opened: | 2 YEARS FROM PRODUCTION DATE. Depending on the conservation of the product | | | |
| Temperature on Delivery: | MINIMUM | Room temperature | MAXIMUM | Room |
| Coding: Inner | 0 | | | |

| | |
|---|---|
| Coding: Outer | N/A |
| Coding: Explanation | The lot is made up of 5 figures (AXXXX) where the first 2 figures correspond to the current year AA and the last 3 figures correspond to a correlative lot number.<br>Regarding the best before date, the format will be as follows: DD/MM/YYYY. |

**ORGANOLEPTICAL**

| | |
|---|---|
| Appearance: | Viscous liquid. Colour in the range from white to light amber. |
| Colour: | 18-85 mm Pfund |
| Flavour: | Very sweet, slightly floral or fruity. |
| Odour: | Slightly floral and aromatic. |
| Texture: | Viscous liquid |
| 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) | Yes | | Nut Allergy Sufferer | Yes | | |
| Kosher (Certified) | No | | Lactose Intolerant Diet | Yes | | |

**PHYSICAL STANDARDS**

| Parameter | Tolerance | Frequency | Method |
|---|---|---|---|
| Moisture | <20% | Every batch | Refractometry |
| º Brix | 78-82 | Every batch | Refractometry |

**CHEMICAL**

| Parameter | Tolerance | Frequency | Method |
|---|---|---|---|
| HMF | <40 mg/Kg | Every batch | Spectrometry UV-VIS |
| Diastase Activity (by Phadebas method) | >8 DN Schade | Every batch | Enzymatic and Spectrometry UV-VIS |
| Ash | 0,02-0,10 % | Every batch | Oven at 550 ºC and gravimetry |
| Water insoluble solids | <0,10% | Every batch | Solution at 80 ºC and gravimetry |
| pH and acidity | pH = 3-6, Acidity < 50 | Every batch | Potenciometric |
| Sucrose | <5% | Every batch | HPAEC-PAD |
| Fructose + Glucose | >60% | Every batch | HPAEC-PAD |

**MICROBIOLOGICAL**

| Organism | Tolerance | Frequency | Method |
|---|---|---|---|
| Mesophilic Aerobes | <10^4 (CFU/g) (Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-003 (Extr.,PCA 30ºC 72 h) |
| Sulphite Reducing Clostridia | <10 (CFU/g) (Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-009 (Extr., SPS 37ºC 24 h) |
| Enterobacteriacae | <10 (CFU/g) (Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-005 (Extr., VRBGA 37ºC 24 h) |
| E. Coli | <3 (CFU/g) (Limit of Quantification: 3 CFU/g) | Every batch | PNT-AL-008 (Extr., CLS 37ºC 24-48h, EC TW 44ºC 48h, confirmación: reactivo de Kovacs) |
| Mould | <10 (CFU/g) (Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-004 (Extr., Rosa Bengala, 22ºC, 5 días) |

| | | | |
|---|---|---|---|
| Salmonella- Shigella | Absence/25g | Every batch | PNT-AL-047 |
| S. Aureus | <10 (CFU/g) (Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-012 (Extr., BP 37ºC 48 h, BHI 37ºC 24h, plasma de conejo 37ºC 24 h ) |
| Clostridium botulinum | <10 (CFU/g) (Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-009 (Extr., SPS 37ºC 24 h) |
| Total coliforms | <10 (CFU/g) (Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-008 (Extr., CLS 37ºC 24-48h) |
| L. monocytogenes | <10 (CFU/g) (Limit of Quantification: 10 CFU/g) | Every batch | PNT-AL-023 (Extr. ATP 22ºC 1 h, ALOA 37ºC 48h, Test Rhamnose, 37ºC, 6-24h) |
| **PESTICIDE RESIDUES** | At least 10 batches per year are analysed for pestidices residues. | | |

**PACKAGING**

| Type | Component | Material | Dimensions & Weight | % from recycled material | Recyclable? |
|---|---|---|---|---|---|
| Primary Packaging (Inner) | Jar and Jar lid | PP<br>Polipropylene & silicone | 293,8 x 89,8 x 105,8 mm 90g // 51,9 x 27,2 mm 10g | 0<br>0 | Y<br>Y |
| Secondary Packaging (Outer) | Carton tray with Shrink | carton & Shrink | 380 x 180 x 50 mm<br>42,1g<br>Shrink - 25g | 100 | y |
| Tertiary Packaging (shrinkwrap etc.) | Pallet<br>Shrink Wrap | Wood<br>plastic | 380 x 180 x 50 mm<br>27kg | 0<br>0 | n<br>n |

**PRODUCT CONTAINS INFORMATION**

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|---|---|---|---|---|---|
| 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 |

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|---|---|
| **LAUNCH DATE** | 00/01/1900 |

**TECHNICAL APPROVAL**

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|---|---|---|---|---|---|
| Name | Anne Betty | Position | Consultancy Manager | Issue Date | 13/10/2026 |
| Issue No | 4 | | | | |