



Delivering great value Mediterranean products from the everyday to the exclusive

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

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

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:	Blend of honeys from more than one country / Blend of EU and non-EU honeys
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: see lid
Allergens:	3) 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

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.
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
° 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 °C and gravimetry
Water insoluble solids	<0,10%	Every batch	Solution at 80 °C 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 30°C 72 h)
Sulphite Reducing Clostridia	<10 (CFU/g) (Limit of Quantification: 10 CFU/g)	Every batch	PNT-AL-009 (Extr., SPS 37°C 24 h)
Enterobacteriaceae	<10 (CFU/g) (Limit of Quantification: 10 CFU/g)	Every batch	PNT-AL-005 (Extr., VRBGA 37°C 24 h)
E. Coli	<3 (CFU/g) (Limit of Quantification: 3 CFU/g)	Every batch	PNT-AL-008 (Extr., CLS 37°C 24-48h, EC TW 44°C 48h, confirmación: reactivo de Kovacs)
Mould	<10 (CFU/g) (Limit of Quantification: 10 CFU/g)	Every batch	PNT-AL-004 (Extr., Rosa Bengala, 22°C, 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 37°C 48 h, BHI 37°C 24h, plasma de conejo 37°C 24 h)
Clostridium botulinum	<10 (CFU/g) (Limit of Quantification: 10 CFU/g)	Every batch	PNT-AL-009 (Extr., SPS 37°C 24 h)
Total coliforms	<10 (CFU/g) (Limit of Quantification: 10 CFU/g)	Every batch	PNT-AL-008 (Extr., CLS 37°C 24-48h)
L. monocytogenes	<10 (CFU/g) (Limit of Quantification: 10 CFU/g)	Every batch	PNT-AL-023 (Extr. ATP 22°C 1 h, ALOA 37°C 48h, Test Rhamnose, 37°C, 6-24h)

PESTICIDE RESIDUES

At least 10 batches per year are analysed for pesticides residues.

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Jar and Jar lid	PP Polypropylene & silicone	293,8 x 89,8 x 105,8 mm 90g // 51,9 x 27,2 mm 10g	0 0	Y Y
Secondary Packaging (Outer)	Carton tray with Shrink	carton & Shrink	380 x 180 x 50 mm 42,1g Shrink - 25g	100	y
Tertiary Packaging (shrinkwrap etc.)	Pallet Shrink Wrap	Wood plastic	380 x 180 x 50 mm 27kg	0 0	n 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	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	NO	Artificial Sweeteners	NO

LAUNCH DATE

23/06/2025

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	23/06/2025
Issue No	3				