



Delivering great value Mediterranean products from the everyday to the exclusive

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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:

| |
|---|
| BOILED BORLOTTI BEANS |
| Rehydrated boiled borlotti beans in brine |
| 6 cans x 2500G in a pack |
| Delivered unpalletised |
| 1500g |
| CANADA, CHINA,USA, ARGENTINA |
| REHYDRATED BORLOTTI BEANS, WATER, SALT |
| Can be consumed alone or as an ingredient in a soup |
| Can be consumed alone or as an ingredient in a soup. THE PRODUCT CAN BE HEATED ON THE HOB FOR A FEW MINUTES BEFORE BEING CONSUMED |
| The product intact should be stored at room temperature in a cool, dry place and away from heat sources. |
| BEST BEFORE END: See date indicated on lid. |
| 3) No allergen advice needed. |
| N/A |
| 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/ml | 0 |
| Per 100g (drained) | Per Portion |
| 441 | 0 |
| 105 | 0 |
| 0.5 | 0.0 |
| 0.0 | 0.0 |
| 14.6 | 0.0 |
| 0.0 | 0.0 |
| 7.7 | 0.0 |
| 6.6 | 0.0 |
| 0.3 | 0.0 |

Sodium (not declared on label)

| | |
|------|------|
| 0.10 | 0.00 |
|------|------|

TECHNICAL DETAILS

Shelf Life:
Shelf Life on Delivery to Lefktro UK Ltd:
Shelf Life Once Opened:
Temperature on Delivery:
Coding: Inner
Coding: Outer
Coding: Explanation

| | | | |
|-------------------------------|-----------------------|--------------------|---------------------|
| 36 MONTHS FROM PRODUCTION DAY | | | |
| 18 MONTHS FROM DELIVERY DAY | | | |
| 3 days in a refrigerator | | | |
| MINIMUM | AMBIENT | MAXIMUM | AMBIENT |
| inkjet | | | |
| inkjet | | | |
| V1 U XXX Y | V1: FRANZESE SPA CODE | U: PRODUCTION YEAR | XXX: PRODUCTION DAY |
| Y: PRODUCT CODE | | | |

ORGANOLEPTICAL

| | |
|--|--|
| Appearance: | good appearance, intact, homogeneous grains, within the limits of tolerances |
| Colour: | BROWN |
| Flavour: | SWEET |
| Odour: | PLEASANT |
| Texture: | SOFT |
| Is the product packed to a known standard, e.g. Campden Grade? | 0 |

SUITABLE FOR

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

PHYSICAL STANDARDS

| Parameter | Tolerance | Frequency | Method |
|---|------------------|-----------|--------------------------|
| Net weight | ≥2500g | hourly | internal method |
| Drained weight | ≥1500g | hourly | DECRETO 06 NOVEMBRE 2001 |
| Broken grains with cotyledons free | ≤ 8% | hourly | internal method |
| Damaged grains with skin open over 50% of the circumference | ≤ 12% | hourly | internal method |
| Stained and dark grains | ≤ 3% | hourly | internal method |
| Mouldy and perforated grains | Absent | hourly | internal method |
| Skins | ≤ 60 | hourly | internal method |
| Vacuum | ≥5 cm Hg | hourly | internal method |
| Foreign bodies and stones | 7 on 10.000 cans | hourly | internal method |

CHEMICAL

| Parameter | Tolerance | Frequency | Method |
|-----------|--------------|-----------|-----------------|
| Brine | pH 5,4 - 6,4 | hourly | internal method |
| Salt | < 1,0% | hourly | internal method |

MICROBIOLOGICAL

| Organism | Tolerance | Frequency | Method |
|---|------------|---------------------|------------------------|
| Microbiological stability with product incubation at 55 ° C x 7 days and 37 ° C x 14 days | N/A | Every lot | Internal method |
| Yeast & Mould | <9.1 UFC/g | Monthly on a random | ISO 21527-1:2008 |
| Colony Counts at 30° | <9.1 UFC/g | Monthly on a random | UNI EN ISO 4833-1:2013 |

PESTICIDE RESIDUES

The product complies with European and Italian laws on the maximum amount of residues of active substances tolerated in food products, including pesticides, mycotoxins, heavy metals, radionuclides, etc.

PACKAGING

| Type | Type | Dimensions | Weight |
|--------------------------------------|--------------------|-------------|--------------|
| Primary Packaging (Inner) | TINPLATE CAN LABEL | 158X150 MM | 240 G 3 G |
| Secondary Packaging (Outer) | TRAY | 330X480X160 | 95 G |
| Tertiary Packaging (shrinkwrap etc.) | N/A | 0 | N/A |

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 | YES | Artificial Colour | NO | Hydrogenated / Trans Fats | NO |
| Animal Fat | NO | Maize | NO | Alcohol | NO |
| Fish Products | NO | Mustard | NO | Artificial Sweeteners | NO |

TECHNICAL APPROVAL

| | | | | | |
|----------|------------|----------|--------------------------|------------|------------|
| Name | Anne Betty | Position | Senior Technical Advisor | Issue Date | 13/08/2025 |
| Issue No | 3 | | | | |