



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:

BOILED BORLOTTI BEANS
Rehydrated boiled borlotti beans in brine
12 cans x 800G in a pack
Delivered unpalletised
480g
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

May Contain Allergens:
Modified Atmosphere Pack:

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
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TECHNICAL DETAILS

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

36 MONTHS FROM PRODUCTION DAY			
18 MONTHS FROM DELIVERY DAY			
3 days in a refrigerator			
MINIMUM	AMBIENT	MAXIMUM	AMBIENT
inkjet			
inkjet			

Coding: Explanation

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

Vegans

YES

Coeliacs (Gluten Free)

YES

Kosher (Certified)

YES

Halal (Certified)

YES

Low Salt Diet

NO

Nut Allergy Sufferer

YES

Lactose Intolerant Diet

YES

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Net weight	≥800g	hourly	internal method
Drained weight	≥480g	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	102X118 MM	85 G 3 G
Secondary Packaging (Outer)	TRAY	305X410X120	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	14/01/2025
Issue No	2				