



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:

## NUTRITION INFORMATION

### AS SOLD INFORMATION

Constituents

Energy kJ

Energy kcal

Fat

of which saturates

Carbohydrates

of which sugars

Fibre

Protein

Salt

Sodium (not declared on label)

## TECHNICAL DETAILS

Shelf Life:

Shelf Life on Delivery to Lefktro  
UK Ltd:

Shelf Life Once Opened:

Temperature on Delivery:

Coding: Inner

## CANNELLINI BEANS

### Rehydrated boiled cannellini beans in brine

6 cans x 2500G in a pack

FRANZESE LOADS THE GOODS FOR THE LEFKTRO CUSTOMER IN CONTAINER WITHOUT PALLET.

1500g drained weight

CANADA, CHINA, ARGENTINA

REHYDRATED CANNELLINI 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

Store in a cool, dry place and away from heat sources. Once opened, transfer to a non metallic container, keep refrigerated and use within 3 days.

BEST BEFORE END: See date indicated on lid.

3) No allergen advice needed.

N/A

NO

Portion Size g/ml	0
Per 100g (drained)	Per Portion
Energy kJ	0
Energy kcal	0
Fat	0.0
of which saturates	0.0
Carbohydrates	0.0
of which sugars	0.0
Fibre	0.0
Protein	0.0
Salt	0.0

0.11	0.00
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36 MONTHS FROM PRODUCTION DAY

18 MONTHS FROM DELIVERY DAY

3 days in a refrigerator

MINIMUM ambient MAXIMUM ambient

ink jet

Coding: Outer  
Coding: Explanation

ink jet
V1 U XXX Y V1: FRANZESE SPA CODE U: PRODUCTION YEAR XXX: PRODUCTION DAY Y: PRODUCT CODE

#### ORGANOLEPTICAL

Appearance:  
Colour:  
Flavour:  
Odour:  
Texture:  
Is the product packed to a known standard, e.g. Campden Grade?

good appearance, intact, homogeneous grains, within the limits of tolerances
white
SWEET
PLEASANT
SOFT
0

#### SUITABLE FOR

Vegetarians  
Vegans  
Coeliacs (Gluten Free)  
Kosher (Certified)

YES		Halal (Certified)	NO		
YES		Low Salt Diet	NO		
YES		Nut Allergy Sufferer	YES		
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	≤ 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	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 6 G
Secondary Packaging (Outer)	try	330X480X160	95g
Tertiary Packaging (shrinkwrap etc.)	n/a	n/a	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	Casene	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	4				