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

PRODUCT LABEL

Product Title:	CAPOTE CAPERS
Secondary Description:	CAPOTE CAPERS IN BRINE
Pack & Size:	1700g x 6
Outers Per Pallet:	90
Drained Weight:	1000 g
Country of Origin:	TURKEY-MOROCCO
Ingredients:	Capers, Water, Salt, Acidity Regulator (Acetic Acid).
Instructions for Use:	N/A
Cooking Instructions:	N/A
Storage Instructions:	Store in a dry place at room temperature (25°C). After opening store in refrigerator and use within 15 days.
Date Marking:	Best Before: See Cap
Allergens:	No allergen advice needed.
May Contain Allergens:	NO
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	75
Constituents	Per 100g (drained)	Per Portion
Energy kJ	103	78
Energy kcal	25	19
Fat	0.5	0.4
of which saturates	0.2	0.2
Carbohydrates	1.1	0.8
of which sugars	0.0	0.0
Fibre	3.5	2.6
Protein	2.3	1.7
Salt	5.0	3.8
Sodium (not declared on label)	2.00	1.50

TECHNICAL DETAILS

Shelf Life:	2 Years			
Shelf Life on Delivery to Lefkthro UK Ltd:	N/A			
Shelf Life Once Opened:	15 days			
Temperature on Delivery:	MINIMUM	AMBIENT	MAXIMUM	AMBIENT
Coding: Inner	Best Before Date and Batch Number are written on the lid with yellow inkjet.			
Coding: Outer	Batch number and Box number are written on the box label. Box label is pasted on the one long side of box.			

Coding: Explanation

PO-XXXXXX
 Best Before: 22.08.2025
 PO-XXXXXX : Batch number
 Best Before date is written with DD.MM.YYYY format.

ORGANOLEPTICAL

Appearance:	Individual capers, uniform size in clear liquid brine
Colour:	Light olive to dark green with spotting
Flavour:	Herbaceous, Lemony, Slightly tart
Odour:	Herbaceous, slightly acidic
Texture:	Firm ,crisp, free from dirt
Is the product packed to a known standard, e.g. Campden Grade?	N/A

SUITABLE FOR

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

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
SOFT & OFFCOLOR	MAX.1.5%	EVERY BATCH	VISUAL
PUNCTURE	MAX.1.5%	EVERY BATCH	VISUAL
OPEN CAPERS	MAX.1.5%	EVERY BATCH	VISUAL
STEM WITH CAPER(>5 mm)	MAX.2 %	EVERY BATCH	VISUAL
HARMLESS EXTRANEIOUS VEGETABLE MATERIAL (unit /kg)	MAX.1.5%	EVERY BATCH	VISUAL
NON-VEGETABLE EXTRANEIOUS MATERIALS	NONE	EVERY BATCH	VISUAL-DETECTOR

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	max 3.5	EVERY BATCH	PH METER
SALT	5-7%	EVERY BATCH	MOHR METHOD
ACID	1,5-2,0%	EVERY BATCH	TITRATION

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
TVC	< 5.000cfu/g	EVERY BATCH	BAM: AEROBIC PLATE COUNT BACTERIOLOGICAL ANALYTICAL
YEAST	<100cfu/g	EVERY BATCH	BAM: YEASTS, MOLDS AND MYCOTOXINS BACTERIOLOGICAL
MOULD	<100cfu/g	EVERY BATCH	BAM: YEASTS, MOLDS AND MYCOTOXINS BACTERIOLOGICAL
COLIFORM	< 100cfu/g	EVERY BATCH	BAM: ENUMERATION OF ESCHERICHIA COLI AND THE COLIFORM BACTERIA BACTERIOLOGICAL ANALYTICAL

PESTICIDE RESIDUES

PESTICED ANALYSIS REPORT IS ON FILE.

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?

Primary Packaging (Inner)	PET Jar, lid and blue seal	Jar: PET, Lid: HDPE, Blue Seal: PET	134Ø 153,7 MM; 70g	Jar: 0%, Lid:0%, seal:0%	Jar: Y, Lid: Y, Seal:N
Secondary Packaging (Outer)	Carton Box	Paper	270*405*164 mm; 290g	100%.	Y
Tertiary Packaging (shrinkwrap etc.)	Pallet Shrink Wrap Pallet	Shrink Wrap :Polietilen Pallet: Wood	100*2200 mm, 1300g 70 micron 100*120 cm, 25 kg	Shrink Wrap : 0% Pallet 0%	Y

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	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	YES E260	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	25/04/2025
Issue No	5				