



Delivering great value Mediterranean products from the everyday to the exclusive

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

## 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

### FIVE BEAN SALAD

**A mix of rehydrated and boiled white beans, red kidney beans, butter beans, chickpeas and borlotti beans in brine.**

12 cans x 800G in a pack

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

480G DRAINED WEIGHT

CANADA, ARGENTINA, USA, CHINA, POLAND, ITALY

Mixed Beans in Variable Proportions (White Beans, Red Kidney Beans, Butter Beans, Chickpeas, 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

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. SEE LID

**3) No allergen advice needed.**

N/A

NO

Portion Size g	0
Per 100g	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

0.08	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
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INK JET

Coding: Outer	INK JET					
Coding: Explanation	V1 U XXX    Y    V1: FRANZESE SPA CODE    U: PRODUCTION YEAR    XXX: PRODUCTION					
<b>ORGANOLEPTICAL</b>						
Appearance:	good appearance, intact, homogeneous grains, within the limits of tolerances					
Colour:	lively and defined of each bean					
Flavour:	SWEET					
Odour:	PLEASANT					
Texture:	SOFT					
Is the product packed to a known standard, e.g. Campden Grade?	NO					
<b>SUITABLE FOR</b>						
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	≥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	≤ 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	#REF!	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
Count of colonies at 30°C	<10 cfu/g	monthly, random	count
Yeast & mould	<10 cfu/g	monthly, random	count

#### PESTICIDE RESIDUES

The product complies with European and Italian laws on the maximum amount of

#### PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	TINPLATE CAN LABEL	102X118 MM	85 G 3 G
Secondary Packaging (Outer)	TRAY SHRINK FILM	305X410X120	95 G 28 G
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	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  Position  Issue Date

Issue No