



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:	FORVM CHARDONNAY WINE BALSAMIC VINEGAR
Secondary Description:	NA
Pack & Size:	6 x 500 ML
Outers Per Pallet:	145
Drained Weight:	NA
Country of Origin:	SPAIN
Ingredients:	Chardonnay Wine Vinegar (Sulphites) (70%), Grape Juice (30%)
Instructions for Use:	Perfect for seafood dishes (oysters), soups, sauces, fish carpaccios, making reductions on natural yoghurt
Cooking Instructions:	NA
Storage Instructions:	In a cool, dry place
Date Marking:	Best Before End - on label
Allergens:	1) For allergens, see ingredients in bold. Sulphites
May Contain Allergens:	None
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size ml	15
Constituents	Per 100ml	Per Portion
Energy kJ	549	82
Energy kcal	129	19
Fat	0.0	0.0
of which saturates	0.0	0.0
Carbohydrates	26.5	4.0
of which sugars	26.2	3.9
Fibre	0.2	0.0
Protein	0.7	0.1
Salt	0.0	0.0
Sodium (not declared on label)	0.01	0.00

TECHNICAL DETAILS

Shelf Life:	3 years. The vinegar does not have shelf life, but we advise to consume in 3 years.		
Shelf Life on Delivery to Lefktro UK Ltd:	3 years aprox. The vinegar does not have shelf life, but we advise to consume in 3 years.		
Shelf Life Once Opened:	3 months		
Temperature on Delivery:	MINIMUM	0	MAXIMUM Ambient
Coding: Inner	LOT No: L1515341 = 15 (yy) 15 (nº of creation batch for this product) 341 (julian calendar day)		
Coding: Outer	NA		
Coding: Explanation	Best Before End MM / YYYY		

ORGANOLEPTICAL

Appearance:	Soft, yellow colour liquid
Colour:	Soft, yellow colour
Flavour:	smooth, fresh, with a nice acidity and long taste. Perfect balance in the mouth.
Odour:	Lot of aroma like lemon, lime, pineapple, green apple, pear
Texture:	Liquid
Is the product packed to a known standard, e.g. Campden Grade?	NA

SUITABLE FOR

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

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
NA	0	0	0

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	2,5 +- 0,2	Every Batch	External Analysis
Alcohol	<1%	Every Batch	External Analysis
Sugars	260 gr/L. +- 40	Every Batch	External Analysis
Acidity	6.5% +- 0.3	Every Batch	External Analysis
Sulphites Total	<30 mg/lt	Every Batch	External Analysis

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
NA	0	0	0

PESTICIDE RESIDUES

NA

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Crystal Bottle	Glass	66x66x256mm, 520g	100	Y
	Synthetic stopper	Plastic	29mm diameter (external), 4.5g	0	Y
	Synthetic Cap	Aluminium & Plastic	49mm high, 29.5mm diameter, 1g	0	Y
Secondary Packaging (Outer)	Carton Case	Card	150x215x275mm, 200g	100	Y
Tertiary Packaging (shrinkwrap etc.)	Pallet shrink wrap	Plastic	20 m. aprox. for pallet, 100g	100	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	Casene	NO	Other Seeds	NO
Barley	NO	Celery	NO	Whey	NO
Oats	NO	Cocoa	NO	Yeast and derivatives	YES
Garlic	NO	Crustaceans / Shellfish	NO	Sulphites	YES
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	NO	Artificial Colour	NO	Hydrogenated / Trans Fats	NO
Animal Fat	NO	Maize	NO	Alcohol	NO
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO

LAUNCH DATE

11/09/2025

TECHNICAL APPROVAL

Name

Anne Betty

Position

Senior Technical Advisor

Issue Date

11/09/2025

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