



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:	GLUTEN FREE POTATO GNOCCHI
Secondary Description:	NA
Pack & Size:	12 x 500g e
Outers Per Pallet:	90
Drained Weight:	NA
Country of Origin:	ITALY
Ingredients:	Rehydrated Potatoes (70%) (Water, Dehydrated Potato Flakes), Corn flour, Potato Starch, Corn Starch, Rice Flour, Salt, Acidity Regulator (Lactic Acid), Preservative (Sorbic Acid), Turmeric.
Instructions for Use:	N/A
Cooking Instructions:	Empty the gnocchi into a large pot of boiling water, drain as soon as they float to surface.
Storage Instructions:	Store in a cool and dry place (max 25°C). Once opened, keep refrigerated and consume within 3 days
Date Marking:	Best before: see back of pack
Allergens:	NO ALLERGENS
May Contain Allergens:	NA
Modified Atmosphere Pack:	Yes, 94 - 97% N2

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	166
Constituents	Per 100g	Per Portion
Energy kJ	624	1036
Energy kcal	147	244
Fat	0.3	0.5
of which saturates	0.1	0.2
Carbohydrates	32.6	54.1
of which sugars	0.2	0.3
Fibre	1.8	3.0
Protein	2.6	4.3
Salt	1.4	2.3
Sodium (not declared on label)	0.56	
Alcohol (not declared on label)	0.0	
Organic Acids (not declared on label)	0.0	

TECHNICAL DETAILS

Shelf Life:	365 DAYS
Shelf Life on Delivery to Lefktr UK Ltd:	240 DAYS

Shelf Life Once Opened:	3 DAYS				
Temperature on Delivery:	MINIMUM	15	MAXIMUM	AMBIENT max 25°C	
Coding: Inner	lot (julian day) inkjet				
Coding: Outer	box label inkjet				
Coding: Explanation	L.XXX/YY Best Before: DD/MM/YYYY: where L. stands for Lot; XXX stands for the Julian day of production; YY stands for the last two digits of the production year.				
ORGANOLEPTICAL					
Appearance:	Traditional elliptical shape				
Colour:	Pale yellow				
Flavour:	Delicate of potatoes				
Odour:	Delicate of potatoes				
Texture:	Soft				
Is the product packed to a known standard, e.g. Campden Grade?	No				
SUITABLE FOR					
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		
pH	≤4,45	Every lot	pHmeter		
Moisture	55-65%	Every lot	Thermal balance		
CHEMICAL					
Parameter	Tolerance	Frequency	Method		
AFLATOXIN B1	< 2 µg/kg	ONCE A YEAR	MI 014/18 rev 0		
AFLATOXIN B1+B2+G1+G2	< 4 µg/kg	ONCE A YEAR	MI 014/18 rev 0		
MICROBIOLOGICAL					
Organism	Tolerance	Frequency	Method		
TVC	<100.000 cfu/g	TWO TIMES/YEAR	ISO 4833-1:2013		
COLIFORMS	<1.000 cfu/g	TWO TIMES/YEAR	ISO 4832:2006		
SULPHITE REDUCERS CLOSTRIDIA	<10 cfu/g	TWO TIMES/YEAR	ISO 15213:2003		
S. AUREUS	<10 cfu/g	TWO TIMES/YEAR	UNI EN ISO 6888-1:2018		
YEASTS AND MOULDS	<1.000 cfu/g	TWO TIMES/YEAR	ISO 21527-2:2008		
SALMONELLA SPP.	Absent/25 g	TWO TIMES/YEAR	ISO 6579-1:2017		
L. MONOCYTOGENES	Absent/25 g	TWO TIMES/YEAR	ISO 11290-1:2017		
PESTICIDE RESIDUES	According to European Legislation				
PACKAGING					
Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	BAG	OPA + PPC	14 x 20,5 x 4 cm - 9g	0	NO
Secondary Packaging (Outer)	BOX	Corrugated cardboard	39,8 x 29,5 x 18 cm - 450g	0	YES

Tertiary Packaging (shrinkwrap etc.)	PALLET WRAP	Plastic	100x120cm; 310g	0	Yes
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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	YES
Cheese	NO	MRM	NO	BHA / BHT	NO
Lactose	NO	Additives	YES	Lecithin	NO
Added Sugar	NO	Azo Dyes	NO	MSG	NO
Added Salt	YES	Artificial Colour	NO	Hydrogenated / Trans Fats	NO
Animal Fat	NO	Maize	YES	Alcohol	NO
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	14/01/2026
Issue No	2				