



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 Lefktro 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 |
|--------------------------------------|-------------|---------|-----------------|---|-----|

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 | 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 | | | | |