



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:	<b>GLUTEN FREE POTATO GNOCCHI</b>
Secondary Description:	<b>NA</b>
Pack & Size:	500 g x 12
Outers Per Pallet:	90
Drained Weight:	NA
Country of Origin:	ITALY
Ingredients:	Rehydrated Potatoes (70%) (Water, Dehydrated Potato Flakes), Cornflour, Potato Starch, Corn Starch, Rice Flour, Salt, Acidity Regulator (Lactic Acid), Preservative (Sorbic Acid), Turmeric.
Instructions for Use:	N/A
Cooking Instructions:	Pour the gnocchi straight from the pack into a saucepan containing salted boiling water. Strain as soon as they come to the surface.
Storage Instructions:	Store in a cool and dry place (max 25 °C), away from direct sunlight. Do not pierce the pack. Refrigerate after opening and consume within 3 days.
Date Marking:	DD/MM/YYYY
Allergens:	<b>NO ALLERGENS</b>
May Contain Allergens:	<b>NA</b>
Modified Atmosphere Pack:	Yes, 94 - 97% N2

## NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	250
Constituents	Per 100g	Per Portion
Energy kJ	624	1560
Energy kcal	147	368
Fat	0.3	0.8
of which saturates	0.1	0.3
Carbohydrates	32.6	81.5
of which sugars	0.2	0.5
Fibre	1.8	4.5
Protein	2.6	6.5
Salt	1.4	3.5

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	25
Coding: Inner	Inkjet			
Coding: Outer	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 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. MONOCYTOGENS	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)	Plastic	OPA + PPC	14 x 20,5 x 4 cm - 9g	0	NO
Secondary Packaging (Outer)	Carton	Corrugated cardboard	39,8 x 29,5 x 18 cm - 450g	0	YES
Tertiary Packaging (shrinkwrap etc.)	Wood	Wood	100 x 120 cm - 25 kg	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	17/01/2023
Issue No	1				