



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:	LEFKTRO EXTRA VIRGIN OLIVE OIL
Secondary Description:	Superior category olive oil obtained directly from olives and solely by mechanical means
Pack & Size:	4.58 KG NET WEIGHT / 4.70 KG GROSS WEIGHT / 3 UNITS PER CARTON
Outers Per Pallet:	72 CARTONS
Drained Weight:	NA
Country of Origin:	SPAIN
Ingredients:	Extra Virgin Olive Oil
Instructions for Use:	NA
Cooking Instructions:	NA
Storage Instructions:	KEEP IN A COOL AND DRY PLACE PROTECTED FROM SUNLIGHT / AT TEMPERATURE BELOW <10C° PRODUCT WILL START TO BECOME SOLID
Date Marking:	BEST BEFORE - on label
Allergens:	3) No allergen advice needed.
May Contain Allergens:	NA
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g	Per Portion
Energy kJ	3700	0
Energy kcal	900	0
Fat	100.0	0.0
of which saturates	14.0	0.0
Carbohydrates	0.0	0.0
of which sugars	0.0	0.0
Fibre	0.0	0.0
Protein	0.0	0.0
Salt	0.0	0.0
Sodium (not declared on label)	0.00	0.00

TECHNICAL DETAILS

Shelf Life:	2 YEARS
Shelf Life on Delivery to Lefktro UK Ltd:	23 MONTHS
Shelf Life Once Opened:	1 YEAR
Temperature on Delivery:	MINIMUM 10 MAXIMUM 20
Coding: Inner	L-1223045
Coding: Outer	NA

Coding: Explanation	L-Lot Nr, 1 = deposit nr, 2=total times filled, 30=day, 04=month, 5 = year				
ORGANOLEPTICAL					
Appearance:	LIQUID				
Colour:	GREEN TO YELLOW				
Flavour:	MATURE FRUITY WITH ALMOND TASTE				
Odour:	MATURE FRUITINESS				
Texture:	BUTTERY				
Is the product packed to a known standard, e.g. Campden Grade?	0				
SUITABLE FOR					
Vegetarians	YES		Halal (Certified)	NO	
Vegans	YES		Low Salt Diet	YES	
Coeliacs (Gluten Free)	YES		Nut Allergy Sufferer	YES	
Kosher (Certified)	YES		Lactose Intolerant Diet	YES	
PHYSICAL STANDARDS					
Parameter	Tolerance	Frequency	Method		
ACIDITY	0.8	PER BATCH	EU 2568/91		
PEROXIDE	20	PER BATCH	EU 2568/91		
MOISTURE AND VOLATILE MATTER	0.1	PER BATCH	EU 2568/91		
SENSORIAL TEST	MF>0 // MD=0	PER BATCH	EU 2568/91		
CHEMICAL					
Parameter	Tolerance	Frequency	Method		
TRANS OLEIC ACID	<0,05	PER BATCH	EU 2568/91		
TRANSLINOLEIC AND	<0,05	PER BATCH	EU 2568/91		
K270	<0,15	PER BATCH	EU 2568/91		
K232	<2,50	PER BATCH	EU 2568/91		
DELTA K	<0,01	PER BATCH	EU 2568/91		
IMPURITIES	<0,10	PER BATCH	EU 2568/91		
WAXES	<250	PER BATCH	EU 2568/91		
REFRACTIVE INDEX	1.466 - 1469 (25°C)	PER BATCH	EU 2568/91		
UNSAPONIFIABLE MATTER	<1.5	PER BATCH	EU 2568/91		
IODINE VALUE	75-94	PER BATCH	EU 2568/91		
MICROBIOLOGICAL					
Organism	Tolerance	Frequency	Method		
N/A	0	0	0		
PESTICIDE RESIDUES	Testing completed annually - external lab				
PACKAGING					
Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	PET bottle & CAP	Plastic	334x140x140 - 90g	0	Y
Secondary Packaging (Outer)	Carton	Cardboard	430x145x360 - 150g	0	Y
Tertiary Packaging (shrinkwrap etc.)	Pallet & Shrink Wrap	Wood & Plastic	Pallet 1200x1000 - 25KG Shrink 500G	0	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	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	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

00/01/1900

TECHNICAL APPROVAL

Name

Anne Betty

Position

Senior Technical Advisor

Issue Date

17/12/2025

Issue No

5