LEFKTRO FINE FOODS

Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:	**GRILLED ARTICHOKES WITH STEM IN SUNFLOWER OIL**
Secondary Description:	**Grilled whole artichoke hearts with stems, marinated in sunflower oil with chilli and spices**
Pack & Size:	1900g x 2
Outers Per Pallet:	176
Drained Weight:	1200g
Country of Origin:	Italy
Ingredients:	Artichokes (63%), Sunflower Oil, Vinegar, Salt, Herbs, Garlic, Chillies, Acidity Regulator (Citric Acid), Antioxidant (Ascorbic Acid).
Instructions for Use:	Ready to use.
Cooking Instructions:	Appetizer, sides, to garnish pizza.
Storage Instructions:	Store in a cool, dry place. Once opened keep refrigerated and use within 5 days.
Date Marking:	Best Before (sticker applied to base of tray)
Allergens:	**3) No allergen advice needed.**
May Contain Allergens:	**None**
Modified Atmosphere Pack:	No.

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	30
Constituents	Per 100g (drained)	Per Portion
Energy kJ	418	126
Energy kcal	102	30
Fat	9.5	2.8
of which saturates	1.5	0.4
Carbohydrates	1.3	0.4
of which sugars	1.1	0.3
Fibre	3.1	0.9
Protein	1.2	0.4
Salt	1.1	0.3
Sodium (not declared on label)	0.42	0.13

TECHNICAL DETAILS

Shelf Life:	24 months from production
Shelf Life on Delivery to Lefktro UK Ltd:	Min. 16 months
Shelf Life Once Opened:	4-5 days

Temperature on Delivery:	MINIMUM	0	MAXIMUM	The product should be delivered at room temperature
Coding: Inner	Batch code eg. ITCR01; ITC= acronym of our factory; R= ministerial letter that indicates the year of the producion (R=2025); 01= sequential number of the day (01= 1st of January)			
Coding: Outer	NA			
Coding: Explanation	Best Before DD/MM/YYYY			

ORGANOLEPTICAL

Appearance:	whole artichokes with stems, chargrill marks visible, in a golden oil with chillies
Colour:	yellow uniform
Flavour:	pleasant, typical of the product
Odour:	pleasant, typical of the product
Texture:	solid and compact
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	No		
Coeliacs (Gluten Free)	Yes		Nut Allergy Sufferer	Yes		
Kosher (Certified)	No		Lactose Intolerant Diet	Yes		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Presence of external bodies	Absent	Check done on every batch code	Visual checks
Presence of harsh leaves	max 5%		
Uniform color	yellow		
Appearance, pieces with the same size	max 5%		

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	<4.3	daily on every batch	ph-meter
Salt	2% +/- 1%	daily on every batch	refractometer, titrator

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Coliforms	<10	every 3 months	ISO 4832:2006
E-coli	<10	every 3 months	ISO 16649-2:2001
Salmonella	Absent	every 3 months	UNI EN ISO 6579:2008
Listeria monocytogenes	Absent	every 3 months	UNI EN ISO 11209-1:2005
Chlostridium perfrigens	<10	every 3 months	UNI EN ISO 7937:2005
Yeasts	<100	every 3 months	ISO 21527-2:2008

PESTICIDE RESIDUES Conforms to legal limits

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Tray	Plastic	305 x 190 x 65; 70.6g	0	no
Secondary Packaging (Outer)	Carton	Cardboard	306 x 190 x 143; 160g	1	yes

Tertiary Packaging (shrinkwrap etc.)	Pallet Wrap	Plastic	not standard; approx 3-4kg	0	no

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	Yes	Lecithin	No
Added Sugar	Yes	Azo Dyes	No	MSG	No
Added Salt	Yes	Artificial Colour	No	Hydrogenated / Trans Fats	No
Animal Fat	No	Maize	No	Alcohol	No
Fish Products	No	Mustard	No	Artificial Sweeteners	No

LAUNCH DATE	18/02/2026

TECHNICAL APPROVAL

Name	Anne Betty	Position	Consultancy Manager	Issue Date	18/02/2026
Issue No	4				